

FDSV B55C Lab Evaluation: Date: \_\_\_\_\_

Student Name:

Assignment

Criteria	Max Points	Grade Points
Mise en Place/Organization	10	
Sanitation/Cleanliness	5	
Proper Utilization of Product	15	
Timing	15	
Presentation	10	
Flavor, Balance and Doneness	20	
Cooking Techniques/consistency	25	
Total Possible	100	

Comments: