Quality Score Card for Cakes and Cookies

Date:	Name of Menu Item:
Proudly Prepared by	
Quality Scored by	

Directions: When the food is ready to serve, use this Quality Score Card to evaluate the quality. Mark **YES** when the food meets the standard and **NO** when it does not. Mark **NA** (Not Applicable) when a specific quality standard does not apply to the food being evaluated. Use the **COMMENTS** section to explain why a food does not meet a standard.

Remember, if a food does not meet the quality standards, it should not be placed on the serving line.

Quality Standard		No	NA	Comments
Appearance				
Top has a smooth surface.		О	О	
Top is slightly rounded.		О	О	
Volume is high for the pan size.		О	О	
Interior is fine-grained with small, evenly distributed cell walls.		О	О	
Interior has uniform distribution of gas holes.		О	Ο	
Color is golden-brown (except chocolate cake).		О	О	
Portions are uniform in size.		Ο	Ο	
lcing or flavor enhancer covers entire cake portion.		О	О	
Texture or Consistency				
Cake is light, but not crumbly.		О	О	
Texture is soft, velvety, and moist (not tacky or soggy).		О	О	
Crumb is so tender as to <i>melt in the mouth</i> .		Ο	Ο	
Flavor and Seasoning				
Flavor is delicate, sweet, and well-blended (no foreign flavors such as oily,				
starchy, or burnt flavor).	О	О	О	
lcing or other flavor enhancer is fresh tasting.		О	О	
Service Temperature				
60 °F–70 °F		О	Ο	

Culinary Techniques for Healthy School Meals

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