## **Quality Score Card for Pies (Pastry)**

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				
Filling pieces are similar in size.		О	О	
Filling pieces are intact.		Ο	О	
Garnish is edible and appropriate for the dish.		О	О	
Pastry or topping has a golden brown color.		Ο	О	
Pastry has a blistery surface.		Ο	О	
Texture or Consistency				
All pieces of the filling have the same texture.		О	О	
Pastry has a flaky texture.		Ο	О	
Pastry cuts easily.		Ο	О	
Flavor and Seasoning				
If seasonings have been used, they are detectable but not overpowering.		0	О	
Seasonings enhance the filling flavor.		Ο	О	
Pastry has a pleasant, bland flavor.		О	О	
Service Temperature				
Pastry Dessert – 60 °F–70 °F		Ο	О	
Hot Pastry – 160 °F–180 °F		Ο	О	