



Culinary Practice Score Card for Cakes, Cookies, and Pies (Pastry)

Name(s): _____

(This practice activity may be completed individually or with a partner. The manager will make this assignment at the end of the lesson.)

Purpose: The purpose of the activity is to practice Preparing Cakes, Cookies, and Pastry.

Culinary Technique: (Identify the culinary technique that you will use. Refer to the previous pages for a description of each technique.)

Name of the Recipe: _____

Date for Production: _____

Directions: The manager and foodservice assistant(s) will select a recipe for either cakes, cookies, or pies that includes one of the culinary techniques described in this lesson. Check **YES** or **NO** when each step is completed.

	Yes	No
<i>Plan food production for just-in-time service.</i>		
Did you plan food production for just-in-time service?	<input type="radio"/>	<input type="radio"/>
<i>Review the Quality Score Card and the recipe.</i>		
Did you review the recipe so you are familiar with the ingredients, equipment, and directions?	<input type="radio"/>	<input type="radio"/>
Did you review the Quality Score Card so you will know how the finished product should look and taste?	<input type="radio"/>	<input type="radio"/>
<i>Organize equipment and ingredients.</i>		
Did you assemble all the equipment needed?	<input type="radio"/>	<input type="radio"/>
Did you assemble all of the ingredients needed?	<input type="radio"/>	<input type="radio"/>
<i>Use the right culinary technique.</i>		
Did you use the culinary technique correctly?	<input type="radio"/>	<input type="radio"/>
<i>Deliver a quality product.</i>		
Did you use the Quality Score Card to evaluate the product?	<input type="radio"/>	<input type="radio"/>
Did you review the product with the manager?	<input type="radio"/>	<input type="radio"/>
<i>Discuss the following questions with the manager before serving.</i>		
How can the appearance of the food be improved?		
How can the flavor or taste of the food be improved?		
How can the texture and tenderness of the food be improved?		
How can the service temperature of the food be improved?		

The manager's signature indicates this practice has been completed satisfactorily. The manager should keep this on file or submit it to the central office to document the completion of the lesson.

Name of Manager: _____ Date Signed: _____

