

**Secondary Assessment**

**Skills Number & Name: #34 - Cooking**

**Appendix #5 – Soup Presentation**

|  |  |
| --- | --- |
| **Tasting Questions** | **Pictures** |
| 1. **Are components adequately cooked** (soup and garnish are cooked well vs overcooked or undercooked. Consistency meets the industry standards set for soup).   Yes or No   1. **Are components adequately seasoned** (contrasting flavours vs all too similar, palatable vs over or under seasoned)?   Yes or No   1. **Are the components adequately hot** (a minimum of 60°C)?   Yes or No | **Picture #1 – Directly over – vertical (90 degrees)**  **Picture #2 – At an angle (45 degrees)**  **Picture #3 – From the side - horizontal (0 degrees)** |