

**Secondary Assessment**

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

**Appendix #1 – Omelette & Salsa**

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| **Tasting Questions** | **Pictures** |
| 1. Is the omelette texture soft and light vs. firm and hard?   Yes or No   1. Are the components adequately seasoned (contrasting flavours vs all too similar, palatable vs over or under seasoned?)   Yes or No   1. is the omelette adequately hot (a minimum of 50°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)**  **Picture #4 – Omelette cut in half** |