

CUL240 PACIFIC AND ASIAN CUISINE

SLO: Inspired by countries studied, develop a menu, prepare, and serve using one or a combination of buffet and catering service style.

CRITERIA	EXCELLENT 10 points	SUPERIOR 9-8 points	AVERAGE 7-6 points	UNACCEPTABLE 5 points or below	TOTAL
ELEMENTS	The Event Order contains all the required elements. Mechanics and grammar are flawless.	One element of the Event Order is missing. OR One grammatical /mechanical error found	Two elements of the Event Order are missing. OR Two grammatical / mechanical errors were found.	Three or more elements of the Event Order are missing. OR Three or more grammatical / mechanical errors found.	
MENU PRESENTATION	Menu items are listed out in the order it will be served and clearly reflect the country represented.	One item on the menu is out of order. OR One item on the menu is not a reflection of the country represented.	Two items on the menu are out of order OR Two items on the menu are not a reflection of the country represented.	Three or more errors were found.	
MENU BALANCE	Menu items reflect <u>variety</u> , <u>adequacy</u> , <u>moderation</u> , and <u>nourishment</u> .	One element of Menu Balance is missing	Two elements of Menu Balance are missing	Three or more elements of Menu Balance are missing.	
FOOD PREPARATION	The student applied correct food preparation methods WITHOUT supervision from the instructor	The student applied the correct food preparation methods with MINIMUM supervision from the instructor.	The student applied correct food preparation methods WITH the help from peers and instructor.	The student did not know what to do.	
SERVICE	Style of service was appropriate and was well-executed WITHOUT supervision from the instructor.	Style of service was appropriate and was executed with a MINIMUM supervision from the instructor.	Style of service was appropriate and executed, but WITH a lot of help from peers and/or instructor.	The student did not know what to do.	
				TOTAL	<div> <div>50</div> <div>or ____%</div> </div>