

Sensory analysis

You can see the candidate has given the tasters very clear criteria against which to assess the dish.

This means that the candidate will be able to use the information when they need to identify areas for improvement.



Tasting of the mushroom en croute served with new potatoes, broccoli and cauliflower cheese.
Mushroom en croute

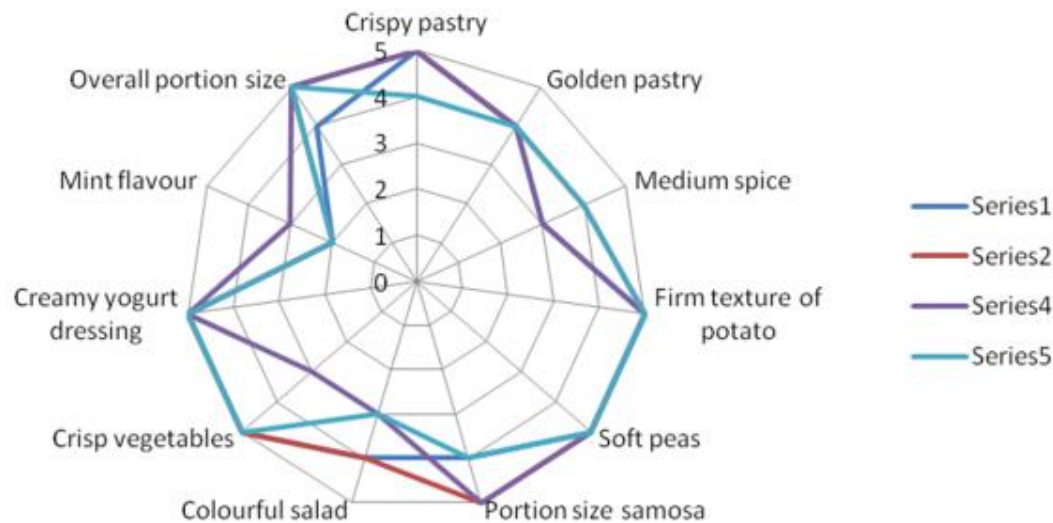
Taster	Golden pastry	Crispy Pastry texture	Moist filling	Balanced seasoning	Cheese flavour	Ration of mushrooms to spinach to cheese	Portion size	Total (35)
1	3	5	5	4	3	5	5	30
2	3	4	5	3	3	5	4	27
3	3	5	5	4	4	5	5	31
4	4	4	5	4	3	5	5	30
Total (20)	13	18	20	11	13	20	19	

Vegetable accompaniments

Taster	Potatoes cooked	Texture of broccoli	Texture of cauliflower	Creamy texture of cheese sauce	Strength of cheese sauce	Attractive presentation with the mushroom en croute	Overall portion size of meal	Total (35)
1	5	5	5	5	5	5	5	35
2	5	4	4	5	5	5	4	32
3	5	5	5	5	4	5	5	34
4	5	5	5	5	5	5	5	35
Total (20)	20	19	19	20	19	20	19	

Using a star profile

Again the tasters have had clear criteria to judge the dish against and this will allow the candidate to comment on the strengths and areas for improvement of the dish.



Justification of choice



You must also make reference to the decisions you made about the choice of dishes, skills and techniques, costs and food provenance.

You will have written about these in the reasons for selection section.

- Did you make the correct decisions?
- Would you make any changes if you were to do the task again?