**Критерии оценки**

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| №  п\п | | | ФИО  Курсанты «Кондитер» | Внешний вид | | Соблюдение ТБ и санитар. | | | Организация раб. места | Теория | Требования к качеству блюда | | | | | | | Подача | Итоговая оценка | |
| Внешний вид | Цвет | | Консистенция | Запах | | Вкус |
| 1 | | |  |  | |  | |  | |  |  |  | |  |  |  | |  | |  |
| 2 | | |  |  | |  | |  | |  |  |  | |  |  |  | |  | |  |
| 3 | | |  |  | |  | |  | |  |  |  | |  |  |  | |  | |  |
| 4 | | |  |  | |  | |  | |  |  |  | |  |  |  | |  | |  |
| **5** | | |  |  | |  | |  | |  |  |  | |  |  |  | |  | |  |
| 6 | |  | | |  | |  | |  |  |  |  |  | |  |  | |  | |  |
| 7 |  | | | |  | |  | |  |  |  |  |  | |  |  | |  | |  |
| 8 |  | | | |  | |  | |  |  |  |  |  | |  |  | |  | |  |
| 9 |  | | | |  | |  | |  |  |  |  |  | |  |  | |  | |  |
| 10 |  | | | |  | |  | |  |  |  |  |  | |  |  | |  | |  |
| 11 |  | | | |  | |  | |  |  |  |  |  | |  |  | |  | |  |
| 12 |  | | | |  | |  | |  |  |  |  |  | |  |  | |  | |  |