

HTE 2613 Practical Exam

Omelet: 70 Points

Name:

General Mise en Place:

40 Points Total

- | | |
|---|-------|
| <input type="checkbox"/> Ability to follow instructions | 20 pt |
| <input type="checkbox"/> Neatness while working | 10 pt |
| <input type="checkbox"/> Organization | 10 pt |
| <input type="checkbox"/> Total | |

Flipping Ability

15 Points Total

- | | |
|--|----------|
| <input type="checkbox"/> Omelet was flipped to perfection | 15 pt |
| <input type="checkbox"/> Revolution was not quite complete/over flipped | 10-14 pt |
| <input type="checkbox"/> Revolution not complete/over flipped/ with spillage | 5-9 pt |
| <input type="checkbox"/> Omelet had to be made over due to spillage | 0-4 pt |
| <input type="checkbox"/> Total | |

Final Product

15 Points Total

- | | |
|---|----------|
| <input type="checkbox"/> No browning of omelet/plated with perfection | 15 pt |
| <input type="checkbox"/> Slight browning/folding not complete | 10-14 pt |
| <input type="checkbox"/> Moderate browning/fold askew | 5-9 pt |
| <input type="checkbox"/> Omelet burnt/not edible | 0-4 pt |
| <input type="checkbox"/> Total | |