

Quality Score Card for Meat, Poultry, and Fish

Date: _____ Name of Menu Item: _____

Proudly Prepared by _____

Quality Scored by _____

Directions: When the food is ready to serve, use this Quality Score Card to evaluate the quality. Mark **YES** when the food meets the standard and **NO** when it does not. Mark **NA** (Not Applicable) when a specific quality standard does not apply to the food being evaluated. Use the **COMMENTS** section to explain why a food does not meet a standard.

Remember, if a food does not meet the quality standards, it should not be placed on the serving line.

QUALITY STANDARD	YES	NO	NA	COMMENTS
APPEARANCE				
Product appears moist.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Product has been trimmed of any excess visible fat.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Product has been drained and no cooking fat is visible.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Color is a rich brown, characteristic of the meat, poultry, or fish item.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Browning is even and correct for the product (not too brown).	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Portions are uniform in size.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
TEXTURE OR CONSISTENCY				
Product is tender and easily chewed.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Product can be pierced with a fork with minimum pressure.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Product is firm and moist.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
FLAVOR AND SEASONING				
Product is juicy.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Flavor is fresh and appropriate for the product (no refrigerator taste or freezer burn).	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Seasonings enhance but do not overpower the taste (no greasy taste, not too much salt).	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
SERVICE TEMPERATURE				
Meat and poultry products served hot – 135 °F or above	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Meat or poultry products served cold – 40 °F or below	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

Quality Score Card for Sandwiches

Date: _____ Name of Menu Item: _____

Proudly Prepared by _____

Quality Scored by _____

Directions: When the food is ready to serve, use this Quality Score Card to evaluate the quality. Mark **YES** when the food meets the standard and **NO** when it does not. Mark **NA** (Not Applicable) when a specific quality standard does not apply to the food being evaluated. Use the **COMMENTS** section to explain why a food does not meet a standard.

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QUALITY STANDARD	YES	NO	NA	COMMENTS
APPEARANCE				
The proportion of sandwich filling to bread is balanced.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Vegetable accompaniments are attractive and not wilted.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
If sandwich is toasted, the color of the bread is even and golden.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
TEXTURE OR CONSISTENCY				
Sandwich bread is fresh.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Crumb is moist but not doughy.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Vegetables, if used, are crisp.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
FLAVOR AND SEASONING				
Flavors of the filling, spread, and accompaniments complement each other.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Bread is free from foreign flavors such as rancid fat or sour taste.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
SERVICE TEMPERATURE				
Cold sandwiches: 34 °F–38 °F	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Hot sandwiches: 135 °F or above	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

Quality Score Quick Breads

Date: _____ Name of Menu Item: _____

Proudly Prepared by _____

Quality Scored by _____

Directions: When the food is ready to serve, use this Quality Score Card to evaluate the quality. Mark **YES** when the food meets the standard and **NO** when it does not. Mark **NA** (Not Applicable) when a specific quality standard does not apply to the food being evaluated. Use the **COMMENTS** section to explain why a food does not meet a standard.

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QUALITY STANDARD	YES	NO	NA	COMMENTS
APPEARANCE				
Color is evenly light to golden brown.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Sides are even and straight.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Muffins have slightly rounded tops with no cracks.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Muffins have rough, pebbled tops.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Biscuits have level tops with no bumps.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
TEXTURE OR CONSISTENCY				
Crust is tender.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Crumb is moist but not doughy.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Texture is even without large holes or tunnels.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Bread breaks easily without crumbling.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
FLAVOR AND SEASONING				
Bread is fresh-tasting.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Bread is free from foreign flavors such as rancid fat or sour taste.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Flavor is light and pleasing.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
SERVICE TEMPERATURE				
60 °F–120 °F	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

Quality Score Card for Yeast Breads

Date: _____ Name of Menu Item: _____

Proudly Prepared by _____

Quality Scored by _____

Directions: When the food is ready to serve, use this Quality Score Card to evaluate the quality. Mark **YES** when the food meets the standard and **NO** when it does not. Mark **NA** (Not Applicable) when a specific quality standard does not apply to the food being evaluated. Use the **COMMENTS** section to explain why a food does not meet a standard.

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QUALITY STANDARD	YES	NO	NA	COMMENTS
APPEARANCE				
Color of crust is golden brown.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Color is smooth, free from air bubbles.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Slices of bread are uniform in size.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Rolls are uniform in size.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Color of the interior is creamy white (or light brown, depending on the type of flour used).	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
TEXTURE OR CONSISTENCY				
Crust is tender (French bread or other hard crust breads should have a crisp crust).	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Grain is moist.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Grain is fine and even (free from holes).	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Crumb is elastic.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
FLAVOR AND SEASONING				
Bread is fresh-tasting with a nut-like flavor.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Bread is free from foreign flavors such as rancid fat or sour taste.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
SERVICE TEMPERATURE				
No lower than 60 °F	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

Quality Score Card for Sauces

Date: _____ Name of Menu Item: _____

Proudly Prepared by _____

Quality Scored by _____

Directions: When the food is ready to serve, use this Quality Score Card to evaluate the quality. Mark **YES** when the food meets the standard and **NO** when it does not. Mark **NA** (Not Applicable) when a specific quality standard does not apply to the food being evaluated. Use the **COMMENTS** section to explain why a food does not meet a standard.

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QUALITY STANDARD	YES	NO	NA	COMMENTS
APPEARANCE				
No lumps are visible.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
There is no visible fat or scum.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Color is consistent with the main ingredients.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
The sauce/gravy appears fresh, not too jellied.		<input type="radio"/>	<input type="radio"/>	
TEXTURE OR CONSISTENCY				
Thickness is about like corn syrup.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
There are no lumps.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Added ingredients are fork-tender.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
FLAVOR AND SEASONING				
Seasonings are balanced with no one additive predominant (salt is not an obvious taste).	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Thickener has been thoroughly cooked, so there is no starchy taste.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
True flavor with no taste of burned thickener or off-flavor.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
The sauce or gravy complements the food item.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
SERVICE TEMPERATURE				
135 °F or above	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

Quality Score Card for Eggs

Date: _____ Name of Menu Item: _____

Proudly Prepared by _____

Quality Scored by _____

Directions: When the food is ready to serve, use this Quality Score Card to evaluate the quality. Mark **YES** when the food meets the standard and **NO** when it does not. Mark **NA** (Not Applicable) when a specific quality standard does not apply to the food being evaluated. Use the **COMMENTS** section to explain why a food does not meet a standard.

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QUALITY STANDARD	YES	NO	NA	COMMENTS
APPEARANCE				
Product appears moist, but not watery.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
No oil or fat is visible.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Egg yolk is bright yellow and white is opaque, with no evidence of greening.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
TEXTURE OR CONSISTENCY				
Product is fork-tender.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Product is moist, not dry.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Food items within the product have a defined texture.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Egg mixture is soft, without accumulated water (weeping).	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
FLAVOR AND SEASONING				
Ingredients have a balanced taste.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Product is free from a burned taste or off-flavor.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Seasonings are well blended.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
SERVICE TEMPERATURE				
135 °F or above	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

Quality Score Card for Dairy Products

Date: _____ Name of Menu Item: _____

Proudly Prepared by _____

Quality Scored by _____

Directions: When the food is ready to serve, use this Quality Score Card to evaluate the quality. Mark **YES** when the food meets the standard and **NO** when it does not. Mark **NA** (Not Applicable) when a specific quality standard does not apply to the food being evaluated. Use the **COMMENTS** section to explain why a food does not meet a standard.

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QUALITY STANDARD	YES	NO	NA	COMMENTS
APPEARANCE				
Product appears moist, but not watery.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Cheese topping is melted, but not stringy.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
No oil or fat is visible.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
TEXTURE OR CONSISTENCY				
Product is fork-tender.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Product is moist, not dry.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Food items within the product have a defined texture.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
FLAVOR AND SEASONING				
Ingredients have a balanced taste.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Product is free from a burned taste or off-flavor.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Seasonings are well blended.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
SERVICE TEMPERATURE				
135 °F or above	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

Quality Score Card for Soups

Date: _____ Name of Menu Item: _____

Proudly Prepared by _____

Quality Scored by _____

Directions: When the food is ready to serve, use this Quality Score Card to evaluate the quality. Mark **YES** when the food meets the standard and **NO** when it does not. Mark **NA** (Not Applicable) when a specific quality standard does not apply to the food being evaluated. Use the **COMMENTS** section to explain why a food does not meet a standard.

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QUALITY STANDARD	YES	NO	NA	COMMENTS
APPEARANCE				
Ingredients do not appear overcooked.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
There is no visible fat or scum.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Color is consistent with the main ingredients.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
TEXTURE OR CONSISTENCY				
Thickness is appropriate for type of soup.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Added ingredients are fork-tender.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
FLAVOR AND SEASONING				
Seasonings are balanced with no one additive predominant (salt is not an obvious taste).	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
If a thickener is used, it has been thoroughly cooked, so there is no starchy taste.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
True flavor with no taste of burned ingredients or off-flavor.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
The ingredients of the soup complement each other.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
SERVICE TEMPERATURE				
150 °F–170 °F	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

Quality Score Card for Pasta, Rice, Grains

Date: _____ Name of Menu Item: _____

Proudly Prepared by _____

Quality Scored by _____

Directions: When the food is ready to serve, use this Quality Score Card to evaluate the quality. Mark **YES** when the food meets the standard and **NO** when it does not. Mark **NA** (Not Applicable) when a specific quality standard does not apply to the food being evaluated. Use the **COMMENTS** section to explain why a food does not meet a standard.

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QUALITY STANDARD	YES	NO	NA	COMMENTS
APPEARANCE				
Pasta strands or pieces are distinct.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Rice grains are intact (still whole).	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Grains/cereals have distinct particles, grains, or flakes.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Product is moist but not watery.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
No oil or fat is visible.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
TEXTURE OR CONSISTENCY				
Pasta pieces are tender (<i>al dente</i>) but not gummy.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Rice/grains are firm, but tender, fluffy.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Cereal is thick but not gummy.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Product does not have lumps.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
FLAVOR AND SEASONING				
Flavor is bland, but does not taste starchy.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Flavor is typical of the grain.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Product is free from a scorched or burned taste.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
A mixed dish is well seasoned but not to excess.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
SERVICE TEMPERATURE				
Hot pasta, rice, and grain dishes – 135 °F or above	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Cold pasta, rice, or grain salads – 34 °F–38 °F	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

Quality Score Card for Dry Beans and Peas

Date: _____ Name of Menu Item: _____

Proudly Prepared by _____

Quality Scored by _____

Directions: When the food is ready to serve, use this Quality Score Card to evaluate the quality. Mark **YES** when the food meets the standard and **NO** when it does not. Mark **NA** (Not Applicable) when a specific quality standard does not apply to the food being evaluated. Use the **COMMENTS** section to explain why a food does not meet a standard.

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QUALITY STANDARD	YES	NO	NA	COMMENTS
APPEARANCE				
Product appears moist, but not watery.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Beans or peas retain their shape.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
No oil or fat is visible.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
TEXTURE OR CONSISTENCY				
Product has a soft texture.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Product is moist, not dry.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Product gives little resistance to bite.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
FLAVOR AND SEASONING				
Flavor is distinctive for the specific beans or peas.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Product is free from a scorched or burned taste.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Seasonings are well blended.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
SERVICE TEMPERATURE				
135 °F or above	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

Quality Score Card for Salads

Date: _____ Name of Menu Item: _____

Proudly Prepared by _____

Quality Scored by _____

Directions: When the food is ready to serve, use this Quality Score Card to evaluate the quality. Mark **YES** when the food meets the standard and **NO** when it does not. Mark **NA** (Not Applicable) when a specific quality standard does not apply to the food being evaluated. Use the **COMMENTS** section to explain why a food does not meet a standard.

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QUALITY STANDARD	YES	NO	NA	COMMENTS
APPEARANCE				
Bright color is typical of the fresh greens.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Bright color is typical of other fresh ingredients (no discoloration).	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Salad appears moist, not dry or excessively wet.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Salad ingredients are cut evenly.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Salad ingredients appear crisp, not limp.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Garnish is edible and appropriate for the salad.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
TEXTURE OR CONSISTENCY				
Salad ingredients are crisp, not soggy.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Meat or pasta/rice salads are tender but not mushy.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
FLAVOR AND SEASONING				
Salad ingredients have a fresh, distinctive flavor.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Seasonings enhance the salad but are not too salty or too tart.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
A variety of salad dressings are available.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
SERVICE TEMPERATURE				
Chilled – 34 °F – 38 °F	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

Quality Score Card for Cooked Vegetables

Date: _____ Name of Menu Item: _____

Proudly Prepared by _____

Quality Scored by _____

Directions: When the food is ready to serve, use this Quality Score Card to evaluate the quality. Mark **YES** when the food meets the standard and **NO** when it does not. Mark **NA** (Not Applicable) when a specific quality standard does not apply to the food being evaluated. Use the **COMMENTS** section to explain why a food does not meet a standard.

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QUALITY STANDARD	YES	NO	NA	COMMENTS
APPEARANCE				
Bright color typical of the vegetable.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Vegetable pieces are similar in size.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Vegetable pieces are intact (pieces are not overcooked with a mushy appearance).	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Garnish is edible and appropriate for the dish.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
TEXTURE OR CONSISTENCY				
Vegetable is fork-tender (slightly crisp and not overcooked).	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
All pieces of the vegetable have the same texture.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Vegetables in casserole-type recipes are well blended, tender, and identifiable.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
FLAVOR AND SEASONING				
Vegetable has a definite, good flavor.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Seasonings are detectable but not overpowering.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Seasonings enhance the vegetable flavor.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
A minimal amount of salt has been added (according to recipe if applicable).	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
If a sauce is used, it complements the vegetable (mild, not overpowering).	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
SERVICE TEMPERATURE				
Hot – 135 °F or above	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

Quality Score Card for Fresh Fruits and Fruit Menu Items

Date: _____ Name of Menu Item: _____

Proudly Prepared by _____

Quality Scored by _____

Directions: When the food is ready to serve, use this Quality Score Card to evaluate the quality. Mark **YES** when the food meets the standard and **NO** when it does not. Mark **NA** (Not Applicable) when a specific quality standard does not apply to the food being evaluated. Use the **COMMENTS** section to explain why a food does not meet a standard.

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QUALITY STANDARD	YES	NO	NA	COMMENTS
APPEARANCE				
Color is typical of the ripe fruit(s).	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Color is fresh (not marred by discoloration from oxidation).	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Fruit pieces are similar in size.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Fruit pieces are intact.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Garnish is edible and appropriate for the dish.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
TEXTURE OR CONSISTENCY				
Fruit is at the peak of ripeness.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
All pieces of the fruit have the same texture.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
FLAVOR AND SEASONING				
Fruits have a pleasing, slightly sweet, ripe flavor.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
If seasonings have been used, they are detectable but not overpowering.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Seasonings enhance the fruit flavor.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
If a dressing or sauce is used, it complements the fruit (mild, not overpowering).	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
SERVICE TEMPERATURE				
Chilled – 34 °–38 °F	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

Quality Score Card for Baked Fruits and Fruit Desserts

Date: _____ Name of Menu Item: _____

Proudly Prepared by _____

Quality Scored by _____

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Remember, if a food does not meet the quality standards, it should not be placed on the serving line.

QUALITY STANDARD	YES	NO	NA	COMMENTS
APPEARANCE				
Fruit pieces are similar in size.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Fruit pieces are intact.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Garnish is edible and appropriate for the dish.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Pastry or topping has a golden brown color.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Pastry has a blistery surface.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
TEXTURE OR CONSISTENCY				
All pieces of the fruit have the same texture.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Pastry has a flaky or mealy texture.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Pastry cuts easily.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
FLAVOR AND SEASONING				
Fruits have a pleasing, slightly sweet, ripe flavor.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
If seasonings have been used, they are detectable but not overpowering.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Seasonings enhance the fruit flavor.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Pastry has a pleasant, bland flavor.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
SERVICE TEMPERATURE				
Pastry Dessert – 60 °–70 °F	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Hot Baked Fruit – 135 °F or above	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	