

Baking and Pastry Performance Assessment Checklist

Student's Name (print): _____	Date: _____
Assessor's Name (print): _____	

Directions: For each of the sections below, please circle “Yes” or “No” to indicate whether the student successfully completed each topic area. For each “No” response, please explain your rationale.

Note: comments are required for all items answered “No”.

After completing this assessment, enter your results into WebXam as soon as you can. Copy each item's comments in the comment box for the relevant section.

1. PREPARATION

Steps (All parts of a step must be performed to be marked complete.)	Complete	Reason for “No”
1.1 The student washes their hands before beginning to prepare food.	Yes / No	
1.2 The student is wearing the proper chef uniform (e.g., chef coat/jacket, apron, chef hat, industry pants or commercial uniform pants), including appropriate footwear (i.e., closed-toe, low-heel kitchen shoes made with non-slip soles and non-melting uppers).	Yes / No	
1.3 The student cleans, rinses and sanitizes their workstation according to industry standards (e.g., ServSafe guidelines, local laws and regulations).	Yes / No	

1.4 The student uses a prep list for the recipe (e.g., ingredients list) and demonstrates mise en place principles in setting up their workspace.	Yes / No	
1.5 The student selects appropriate ingredients based on the provided recipe.	Yes / No	
1.6 The student labels and stores ingredients properly, following food safety practices.	Yes / No	
1.7 The student selects the correct equipment and cooking method(s) for each component/part of the recipe.	Yes / No	
1.8 The student calibrates bi-metallic stemmed thermometers using the ice-water bath method, according to industry standards (e.g., ServSafe guidelines, local laws and regulations).	Yes / No	

2. OVERALL COOKING PROCESS

Steps (All parts of a step must be performed to be marked complete.)	Complete	Reason for “No”
2.1 The student prepares pâte à choux dough and pastry cream per the provided recipe.	Yes / No	
2.2 The student washes (and re-washes) hands, cleans and sanitizes work surfaces throughout the preparation process and takes corrective actions to maintain food safety.	Yes / No	
2.3 The student selects and uses appropriate hand tools, equipment, attachments and techniques (as indicated in the recipe, based on available options) in the preparation of food products	Yes / No	
2.4 The student performs appropriate and necessary processing steps to prepare ingredients according to the recipe.	Yes / No	

2.5 The student cracks eggs into a smaller container before adding ingredient into pooled container to avoid cross-contamination.	Yes / No	
2.6 The student accurately measures ingredients according to the recipe.	Yes / No	
2.7 The student meets industry standards when preparing ingredients (e.g., eggs are free from defects)	Yes / No	
2.8 The student washes, rinses and sanitizes equipment when switching tasks according to industry standards (e.g., ServSafe guidelines, local laws and regulations).	Yes / No	
2.9 The student adheres to appropriate safety conditions throughout the cooking process (e.g., appropriate flame height, not setting hot pans on flammable surfaces). The student communicates any safety concerns to other students.	Yes / No	
2.10 The student practices proper procedures for safely tasting food (e.g., using separate, clean utensils, etc.).	Yes / No	
2.11 The student's workstation is kept neat, clean and organized in a safe and sanitary manner.	Yes / No	

3. COOKING PROCESS (PÂTE À CHOUX)

Steps (All parts of a step must be performed to be marked complete.)	Complete	Reason for “No”
3.1 The student sets oven temperatures and makes sure oven is pre-heated.	Yes / No	
3.2 The student follows provided recipe to prepare and bake the pâte à choux dough.	Yes / No	

4. COOKING PROCESS (PASTRY CREAM FILLING AND GANACHE/GLAZE)

Steps (All parts of a step must be performed to be marked complete.)	Complete	Reason for “No”
4.1 The student prepares pastry cream according to the recipe and conducts a sensory evaluation for product quality (e.g., tastes pastry cream, visually confirms appropriate consistency and texture of pastry cream).	Yes / No	
4.3 The student uses an ice-water bath to cool the pastry cream to a safe temperature (< 41°F).	Yes / No	
4.4 The student prepares a chocolate ganache according to the recipe and conducts a sensory evaluation for product quality (e.g., tastes ganache, visually confirms appropriate consistency and texture of ganache).	Yes / No	
4.5 The student uses appropriate piping techniques to insert pastry cream into the eclair.	Yes / No	

5. PRESENTATION

Steps (All parts of a step must be performed to be marked complete.)	Complete	Reason for “No”
5.1 An appropriate plate/platter/tray is selected for plating six* eclairs. The plate is clean, presentation is neat (i.e., spaced evenly without stacking). (*NOTE: The number and size of the eclairs will be determined by the final recipe selected.)	Yes / No	
5.2 The ganache is consistently applied on each eclair and neatly/cleanly presented.	Yes / No	
5.3 The eclairs are consistent in size and appearance.	Yes / No	

6. FINAL PRODUCT EVALUATION

Circle the final rating	Judge the final product using these criteria
0 = missing or incomplete 1 = non-proficient 2 = proficient 3 = advanced	<p>Presentation</p> <ul style="list-style-type: none"> visually appealing presentation high degree of customer salability professional behavior and appearance exhibited by the student high degree of knowledge demonstrated by the student <p>Appearance</p> <ul style="list-style-type: none"> even coloring of the pastry shell uniform shape and size for all eclairs clear separation between glaze/ganache and pastry at the edges pastry is perfectly straight and free from cracks <p>Texture</p> <ul style="list-style-type: none"> the pastry is thin and slightly crunchy the éclair is puffy (i.e., not flat) the pastry cream filling is smooth <p>Taste</p> <ul style="list-style-type: none"> pleasing, well-blended flavor the éclair is not overly sweet
Final Comments: 	