

Cookery Evaluation Wordbank

Taste	Texture	Appearance	Presentation	Skills learned	Modifications
Sweet	Soft	Greasy	Attractive	Kneading	Increase/ decrease Ingredients
Sour	Hard	Vibrant	Appetising	Rolling	
Salty	Crunchy	Delicious	<u>Garnishes</u>	Rubbing in Creaming	<ul style="list-style-type: none"> • Add sugar • Add nuts • Add raisins • Add fruit • Add seeds
Bitter	Chewy	Mouth-watering		Parsley	
Bland	Brittle	Burnt	Coriander	Folding	Change Ingredients
Hot	Crispy	Colourful	Lemon wedge/ twist	Chopping dicing	
Spicy	Flaky	Colourless	Slice/ wedge tomato	Mixing	
Mellow	Lumpy	Thick	Chopped nuts	Sautéing	
Burnt	Crumbly	Watery	Grated cheese	Boiling	
Creamy	Moist	Attractive	Pine nuts	Simmering	
Tasteless	Dry	Appetising	Parmesan cheese shavings	Timing	
Watery	Soggy	Dry	<u>Decorations</u>	Zesting	
Undercooked	Smooth	Smooth		Dredged icing sugar	
Savoury	Doughy	Powdery	Chocolate shavings	grating	
	Slimy	Shiny	Mint leaf	Oven management.	
	Greasy	Golden brown	Glace cherry	Use of equipment eg.	
	Sticky	Rich red		Food processor,	
	Powdery	Pale		electric hand mixer	
	Spongy	Clear			
	Mushy	Impressive			
	Rough	Professional			