

MASTERCHEF LAB RUBRIC

Team _____

Caramel Cake—Creaming Method

Criteria	Yes	No	Quality Standard	Feedback:
Taste			<input type="checkbox"/> Delicate, sweet, and well blended <input type="checkbox"/> Icing is fresh tasting	
Texture			<input type="checkbox"/> Light, but not crumbly <input type="checkbox"/> Soft, velvety, and moist. (Not tacky or saggy.) <input type="checkbox"/> Crumb melts in mouth <input type="checkbox"/> Icing is smooth; not chewy or liquidy	
Appearance			<input type="checkbox"/> Top has smooth surface <input type="checkbox"/> Top is slightly rounded <input type="checkbox"/> Interior is fine grained with small, evenly distributed cell walls. <input type="checkbox"/> Interior has uniform distribution of gas holes. <input type="checkbox"/> Color is golden brown. <input type="checkbox"/> Cake is free from cracks and sags. <input type="checkbox"/> Portions are uniform in size. <input type="checkbox"/> Icing covers entire cake or portion. <input type="checkbox"/> Nice even shaped. <input type="checkbox"/> Icing is smooth; not grainy. <input type="checkbox"/> Icing is golden brown, not burnt	

Total Score _____

