Skill 34 - Culinary Perception Laboratory, Module D

Task: 3.1 Taste testing: herbs

Competitor answer sheet

Day/date:_____Group Letter_____
Competitor Country Code: _____Station: _____Score: ____ /10

HERB 1

Option	Tick
PARSLEY	☐
CORIANDER	☐
CELERY LEAF	☐
CHERVIL	☐

HERB 2

Option	Tick
LEMON BALM	☐
SPEARMINT	☐
MINT	☐
MARJORAM	☐

HERB 3

Option	Tick
BAY LEAVES	☐
BASIL	☐
SPINACH	☐
OREGANO	☐

HERB 4

Option	Tick
THYME	☐
ROSEMARY	☐
DILL	☐
SAGE	☐

HERB 5

Option	Tick
THYME	☐
OREGANO	☐
MARJORAM	☐
SAVOURY	☐

HERB 6

Option	Tick
PARSLEY	☐
CORIANDER	☐
CURLY PARSLEY	☐
DILL	☐

HERB 7

Option	Tick
SPRING ONION	☐
GARLIC CHIVES	☐
CHIVES	☐
LEEK	☐

HERB 8

Option	Tick
FENNEL FRONDS	☐
DILL	☐
CARROT TOPS	☐
TARRAGON	☐

HERB 9

Option	Tick
MARJORAM	☐
OREGANO	☐
THYME	☐
MINT	☐

HERB 10

Option	Tick
BAY LEAVES	☐
THYME	☐
SAGE	☐
LEMON BALM	☐

HERB 11

Option	Tick
ROSEMARY	☐
TARRAGON	☐
WATERCRESS	☐
DILL	☐

HERB 12

Option	Tick
SPINACH	☐
ROCKET	☐
WATERCRESS	☐
KALE	☐

Bonus Point: Awarded to Competitors who correctly identify all INGREDIENTS.

Final Score /10 Bonus Mark Yes/No

Signed by SCM: _____

Verified by SA: _____ Marks Entered into CIS. Yes/No