**Vietnamese Fried Spring Rolls**

**Evaluation Criteria**

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|  | Good | So So | Not Good |
| Ingredients | The ingredients are well- prepared without lacking any main ones. Both meat and vegetables are fresh and good for health. | There is a lack of some side ingredients without making so significant differences. Meat or vegetables are not fresh enough. | A lack of main ingredients, like meat or rice papers is informed.Rancid meat and crushed vegetables. |
| Decoration | Fresh and colorful vegetables, like tomatoes, lettuce, or coriander are used to decorated around the well – arranged spring rolls | There is an attempt to decorate the dish; however, they are not in good arrangement and matched colors. | No decoration at all |
| The product |  |
| Appearance | Perfectly light brown all over the rolls | With some burns around the rolls | Over-heated with darkly burnt parts |
| Smell | A well-balance aroma between the spices (pepper, or onion), meaty and fatty note of fried spring rolls | The aroma exists but not really draw the attention. | No smell is detected. |
| Taste | Light, airy, crispy (for 1-2 hours), and tastly, not too salty or plain. The mixture is stil juiceful. | The taste is a bit over salty or sweety or plain. The meat mixture is a bit dried. | Too salty, sweety, plain, or too dried, soft and oily |