Student Name: OUN 09 1146
Kitchen Lab Grading Rubric- ProStart

	score: d. y	score: a.y	ocore: A	Score:	COPE
	Comment of the control of the contro	3	5000		
÷	than two missed tasks point out	CROND STANDA			1 412/21
5	Poor use of time: pooded more	DISTRACION AMONGST	of Injury to sell diluyor others.	•	WARFA LAND PANTS
SIALLAN.	working surface area	CARATIVA CARTE	potentially lead to an accident and	F000.	- APROM
	needed from workstation(s)		notentially lead to an accident and	HAMOMIN WILL	
2 %	tool(s)/ingredient(s) no longer	to other clayour	warnings for action(s) that may		一美工
and with the	reminders to remove	0	- Received more than two verbal	WITH GLOWED WHOM	
ou hand	- Needed more than five	constant in matter	workplace safety practices:	WE WANT OF THE	MISSIM6.
of work		Tillogiennia	O Points: Poor demonstration of	a visconings	
o in Com	execution of	o mokes of them, put		MALLSTON	
and to	cital caso ingrediency (const	Tron or	טי וווןטו זינט שבוו טווטן טו טמובוש.		
7	than two ingredient(s)/tool(s)		or injury to self and/or others		
ore	- Poor mise en place. Forgot more		potentially lead to an accident and		
	organized.	of the work.	warnings for action(s) that may		
ys .	1 Point: Workstation not always	- Lets partner/group members do most	- Received less than two verbal		
	19 14 14 14 14 14 14 14 14 14 14 14 14 14	diditive chines to stay on case.	or workplace saidly practices.		
		than five times to stay on task	of workplace safety practices:		
	out.	<ul> <li>Needed constant reminding of more</li> </ul>	2 Points: Satisfactory demonstration		
nted	less than two missed tasks pointed	agreements.			
jed	- Satisfactory use of time: needed	through mis-communication or dis-	kitchen machines.		
	working surface area.	- wasn't effectively able to work	- Proper set up, use, and clean up of		
(child	ion Bernie and in the second	Maria Con Contractor			
on(s)	longer needed from workstation(s)	1 Points: Poor attitude:	items		
) no	to remove tool(s)/ingredient(s) no		- Gets help to move very large		
ers	- Needed less than five reminders	members.	not leave it un-attended.		
	assigned task(s).	- Not so involved with bartier/Broup	- When pre-hearing a por/pan, does		
_	2000 400 400 400	Not so involved with portrol	Who so booting and home	72	
	needed prior to execution of	stay on task).	positioned.		as required for piterion lab.
(s)	at least two ingredient(s)/tool(s)	(needed less than five reminders to	burners, keeps handles safely		as required for kitchen lah
rgot	<ul> <li>Satisfactory mise en place. Forgot</li> </ul>	<ul> <li>Stays on task(s) most of the time</li> </ul>	- When using pots & pans on		O Points: Not completely dressed
	organized most of the time.	or dis-agreements.	opened canned toods.		THOIR GIRD GIRDED GOOG.
	Z FOILLS: Needs Moi Natation	ANOLYGO CHIOOBH HIRS-COHIIIIIGHICACION	- Floper letiloval of ilds il oil		Non-skid shoes used
	2 Points: Koons workstation	Worked through mis-communication	Proper removal of lide from		to Guam Food Code
		2 Points: Satisfactory attitude:	sharpening stone.	constant reminders).	- Fingernails maintained according
	missed task pointed out.		- Proper use of honing steel and/or	(needed more than five	- All iewelry removed
need	<ul> <li>Excellent use of time: didn't need</li> </ul>	without being told to do so.	tools stored safely at all times.	of food safety practices	hair tied and/or bunned.
	working surface area.	un-assigned task(s) and completes it	- Keeps all knives and other sharp	1 Points: Repeated violation	hat, hair cap, cook's cap). Long
(s)nc	longer needed from workstation(s)	- lakes the initiative to complete an	classmate, or instructor.		<ul> <li>Hair restraint present (hair net,</li> </ul>
) 110	- Keliloves tool(s)/iligiedlent(s) no	Thermoers.	iterii nedi dii dii-dwale guest,	reminders).	chef coat).
	Pomoros toollolingradionto		6	mainday of the second	<ul> <li>Sleeved top (school uniform OR</li> </ul>
	assigned task(s)	- Involved with partner or group	transporting a knife or hot food	than five constant	black slacks).
	needed prior to execution of	<ul> <li>Constantly stays on task(s).</li> </ul>	- Announces warning when	safety practices (needed less	<ul> <li>Long pants (school uniform OR</li> </ul>
	forget any ingredient/tools	agreements.	work area.	2 Points: Follows most food	<ul> <li>Closed-toe shoes.</li> </ul>
ť	<ul> <li>Excellent mise en place. Didn't</li> </ul>	communication and/or dis-	<ul> <li>No "playing/fooling around" in</li> </ul>		required for kitchen lab.
	organized at all times.	- Worked through any mis-	all workplace safety practices:	safety practices.	5 Points: Completely dressed as
	3 Points: Keeps workstation	3 Points: Excellent attitude:	4 Points: Excellent demonstration of	3 Points: Follows all food	
	service industry.	environment.		service industry.	
od	management needed in the food	the food service industry work	industry.	food handlers in the food	CIC CI WACIN.
	of productivity and time	teamwork communication needed in	practices in the food service	practices required of all	aure preparation for the real
evel	A reflection of an employee's level	A reflection of positive attitude AND	A reflection of workplace safety	A reflection of food safety	A reflection of professional
	Olganization	I call MOLV & COLLINIALICATION	Workplace Salety	FOOD Salety	Las Dices Code
	Organization	leam work & Communication	Workplace Safety	Food Safety	Lab Dress Code

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