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A.A. CULINARY ARTS PROGRAM
Practical Exam Grading Checklist

Station #10
STUDENT NAME: [REDACTED]

EVALUATOR: _____

DATE: 9/15

Criteria	<i>Instruction: Put a check mark on the bubble if a task is performed by the student.</i>	Score	Evaluator's Comments
SAFETY & SANITATION SKILLS ACCEPTABLE OR UNACCEPTABLE <i>Note: 3 infractions = Unacceptable</i> <i>First 2 infractions = Unacceptable</i>	<ul style="list-style-type: none"> ○ Prevents time and temperature abused ○ Avoids cross-contamination ○ Sanitizing solution is correctly titrated ○ Sanitation solution is used properly to sanitize equipment in-between uses. ○ Uses towel correctly – not wiping debris off a table and then wiping knife or plate using the same towel. ○ Didn't use aprons as hand wipes. ○ Stores product at correct temperature ○ Uses gloves to handle ready to eat food and during plating up. ○ Workstation is always clean and sanitized. ○ Cools and reheats food using the proper ServSafe procedures 		<p>CHIPPED PLATE</p> <p>-16</p> <p><i>[Signature]</i></p>
PERSONAL HYGIENE	<ul style="list-style-type: none"> ○ Frequent handwashing, when appropriate. ○ Uniform is clean and pressed. ○ Student wears hat (with hair properly tucked in) and apron correctly ○ Student's fingernails are well-trimmed and clean (no debris, false fingernails, and nail polish) ○ Student does not contaminate food through improper handling (ie. coughing, sneezing, etc.) ○ Covers wounds and/or boils on hands with impermeable bandage, finger cot, and single-use gloves (if applicable) ○ Covers wounds and/or boils in other parts of the body to ensure food safety (if applicable) ○ Reports any threats, accidents, and/or injuries immediately to the chef (if applicable) 		
ORGANIZATION 20 POINTS <i>Note: All checkmarks = 20 points; Deduct TWO points for every infraction.</i>	ORGANIZATION <ul style="list-style-type: none"> ○ Workstation is kept clear of non-essential, such as equipment not needed for the task at hand. ○ Works systematically on one job at a time. ○ Uses correct cutting motions and the correct knife for the job ○ Organizes and labels products properly in chiller, freezer, rack, or other equipment storage ○ Stores usable waste properly ○ Floor spills are quickly handled. ○ Did not use the dish area as a storage dump ○ Has an organized withdrawal from the kitchen, leaving 		



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A.A. CULINARY ARTS PROGRAM
Practical Exam Grading Checklist

Station #5
STUDENT NAME: [REDACTED]

EVALUATOR: [Signature]

DATE: 03/13/23

Criteria	<i>Instruction: Put a check mark on the bubble if a task is performed by the student.</i>	Score	Evaluator's Comments
SAFETY & SANITATION SKILLS ACCEPTABLE OR UNACCEPTABLE Note: 3 infractions = Unacceptable First 2 infractions = Unacceptable	<ul style="list-style-type: none"> <input type="checkbox"/> Prevents time and temperature abused <input type="checkbox"/> Avoids cross-contamination <input type="checkbox"/> Sanitizing solution is correctly titrated <input type="checkbox"/> Sanitation solution is used properly to sanitize equipment in-between uses. <input type="checkbox"/> Uses towel correctly – not wiping debris off a table and then wiping knife or plate using the same towel. <input type="checkbox"/> Didn't use aprons as hand wipes. <input type="checkbox"/> Stores product at correct temperature <input type="checkbox"/> Uses gloves to handle ready to eat food and during plating up. <input type="checkbox"/> Workstation is always clean and sanitized. <input type="checkbox"/> Cools and reheats food using the proper ServSafe procedures 		
PERSONAL HYGIENE	<ul style="list-style-type: none"> <input type="checkbox"/> Frequent handwashing, when appropriate. <input type="checkbox"/> Uniform is clean and pressed. <input type="checkbox"/> Student wears hat (with hair properly tucked in) and apron correctly <input type="checkbox"/> Student's fingernails are well-trimmed and clean (no debris, false fingernails, and nail polish) <input type="checkbox"/> Student does not contaminate food through improper handling (ie. coughing, sneezing, etc.) <input type="checkbox"/> Covers wounds and/or boils on hands with impermeable bandage, finger cot, and single-use gloves (if applicable) <input type="checkbox"/> Covers wounds and/or boils in other parts of the body to ensure food safety (if applicable) <input type="checkbox"/> Reports any threats, accidents, and/or injuries immediately to the chef (if applicable) 		
ORGANIZATION 20 POINTS Note: All checkmarks = 20 points; Deduct TWO points for every infraction.	ORGANIZATION <ul style="list-style-type: none"> <input type="checkbox"/> Workstation is kept clear of non-essential, such as equipment not needed for the task at hand. <input type="checkbox"/> Works systematically on one job at a time. <input type="checkbox"/> Uses correct cutting motions and the correct knife for the job <input type="checkbox"/> Organizes and labels products properly in chiller, freezer, rack, or other equipment storage <input type="checkbox"/> Stores usable waste properly <input type="checkbox"/> Floor spills are quickly handled. <input type="checkbox"/> Did not use the dish area as a storage dump <input type="checkbox"/> Has an organized withdrawal from the kitchen, leaving 		