

B00170960



HIGHEST SCORE

200
200
Perfect Score!
+20

CRITERIA	EXCELLENT	VERY GOOD	GOOD	ACCEPTABLE	UNACCEPTABLE	SCORE
SANITATION AND SAFETY PRACTICES	Maintains high standards of safety and sanitation practices Work station clean and organized 10 POINTS	One to two sanitation infractions, but self-corrected during production 9 POINTS	Displayed two infractions, but self-corrected during production 8-7 POINTS	Displayed three safety and sanitation infractions, but self-corrected during production. 6 POINTS	Considerable safety and sanitation infractions requiring instructor to correct situation to ensure safe food. Did not self-correct infractions. 5-0 POINTS	✓
MISE-EN-PLACE ORGANIZATIONAL SKILLS	Selected ingredients, tools and equipment appropriate for tasks. Tasks completed in logical sequence and within time limit or earlier. 10 POINTS	Completed tasks on time. Use time effectively. Completed the tasks in an organized manner 9 POINTS	Completed tasks in an organized manner. 8-7 POINTS	Tasks completed on time, but lack organization. 6 POINTS	Did not complete tasks on time. Lack organizational skill. 5-0 POINTS	✓
KNIFE SKILLS	Correct cut, identical in size and shape. 10 POINTS				Incorrect cut or not uniform in size and shape. 5-0 POINT/S	✓