



RUBRICS FOR CUL299

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	

COOKING SKILL & TECHNIQUE USED CREATIVITY and BEST USE OF PRODUCT	Very creative use of ingredients. Final product shows high level of understanding of culinary principles and techniques. 10 POINTS	The use of ingredients made sense. Final product shows show a degree of understanding of culinary principles and techniques. 9-8 POINTS		Some minor flaws noted. 7-6 POINTS	Final product shows little to no understanding of culinary principles and techniques. 5-0 POINTS	
PRESENTATION and EYE APPEAL	Visually pleasing to the eyes. Plate is clean Food product was presented with varying color, texture, shape variation. Serving portion was artistically and proportionately presented. 20 POINTS	Product was artistically and pleasingly created and presented with minor flaw. 19-18 POINTS	Product was artistically and pleasingly created and presented with couple of flaws. 17-16 POINT	Product completed but display lacks appeal and/or serving portion was not proportionately presented. 15-11 POINTS	Food product was presented with no artistic and eye appeal and haphazardly created. 10 - 0 POINTS	
TASTE, FLAVOR, TEXTURE	Balance of flavor & texture are evident. No improvement suggested. 20 POINTS	Overall pleasant flavor. Minor improvement suggested. 19-16 POINTS		Over or under seasoned, not to the extent that it would be sent back. 15 – 14 POINTS	Unpleasant flavor or smell, to the extent that food would be sent back. 13-0 POINTS	

Comments: