

Student Name: 200102114
Kitchen Lab Grading Rubric- ProStart

Prostart Lab: VIENTHIE'S DAY GRAMS LAB

Date: 02/12/14/2020

Lab Dress Code	Food Safety	Workplace Safety	Team work & Communication	Organization
<p>A reflection of professional attire preparation for the real world of Work:</p> <p>5 Points: Completely dressed as required for kitchen lab.</p> <ul style="list-style-type: none"> - Closed-toe shoes. - Long pants (school uniform OR black slacks). - Sleeved top (school uniform OR chef coat). - Hair restraint present (hair net, hat, hair cap, cook's cap). Long hair tied and/or bunned. - All jewelry removed. - Fingernails maintained according to Guam Food Code. - Non-skid shoes used. <p>0 Points: Not completely dressed as required for kitchen lab.</p>	<p>A reflection of food safety practices required of all food handlers in the food service industry.</p> <p>3 Points: Follows all food safety practices.</p> <p>2 Points: Follows most food safety practices (needed less than five constant reminders).</p> <p>1 Points: Repeated violation of food safety practices (needed more than five constant reminders).</p>	<p>A reflection of workplace safety practices in the food service industry.</p> <p>4 Points: Excellent demonstration of all workplace safety practices:</p> <ul style="list-style-type: none"> - No "playing/fooling around" in work area. - Announces warning when transporting a knife or hot food item near an un-aware guest, classmate, or instructor. - Keeps all knives and other sharp tools stored safely at all times. - Proper use of honing steel and/or sharpening stone. - Proper removal of lids from opened canned foods. - When using pots & pans on burners, keeps handles safely positioned. - When pre-heating a pot/pan, does not leave it un-attended. - Gets help to move very large items. - Proper set up, use, and clean up of kitchen machines. <p>2 Points: Satisfactory demonstration of workplace safety practices:</p> <ul style="list-style-type: none"> - Received less than two verbal warnings for action(s) that may potentially lead to an accident and or injury to self and/or others. <p>0 Points: Poor demonstration of workplace safety practices:</p> <ul style="list-style-type: none"> - Received more than two verbal warnings for action(s) that may potentially lead to an accident and or injury to self and/or others. 	<p>A reflection of positive attitude AND teamwork communication needed in the food service industry work environment.</p> <p>3 Points: Excellent attitude:</p> <ul style="list-style-type: none"> - Worked through any mis-communication and/or dis-agreements. - Constantly stays on task(s). - Involved with partner or group members. - Takes the initiative to complete an un-assigned task(s) and completes it without being told to do so. <p>2 Points: Satisfactory attitude:</p> <ul style="list-style-type: none"> - Worked through mis-communication or dis-agreements. - Stays on task(s) most of the time (needed less than five reminders to stay on task). - Not so involved with partner/group members. <p>1 Points: Poor attitude:</p> <ul style="list-style-type: none"> - Wasn't effectively able to work through mis-communication or dis-agreements. - Needed constant reminding of more than five times to stay on task. - Lets partner/group members do most of the work. 	<p>A reflection of an employee's level of productivity and time management needed in the food service industry.</p> <p>3 Points: Keeps workstation organized at all times.</p> <ul style="list-style-type: none"> - Excellent mise en place. Didn't forget any ingredient/tools needed prior to execution of assigned task(s). - Removes tool(s)/ingredient(s) no longer needed from workstation(s) working surface area. - Excellent use of time: didn't need missed task pointed out. <p>2 Points: Keeps workstation organized most of the time.</p> <ul style="list-style-type: none"> - Satisfactory mise en place. Forgot at least two ingredient(s)/tool(s) needed prior to execution of assigned task(s). - Needed less than five reminders to remove tool(s)/ingredient(s) no longer needed from workstation(s) working surface area. - Satisfactory use of time: needed less than two missed tasks pointed out. <p>1 Point: Workstation not always organized.</p> <ul style="list-style-type: none"> - Poor mise en place. Forgot more than two ingredient(s)/tool(s) needed prior to execution of assigned task(s). - Needed more than five reminders to remove tool(s)/ingredient(s) no longer needed from workstation(s) working surface area. - Poor use of time: needed more than two missed tasks point out.
<p>Score: 5</p> <p>0 COMPLETE UNIFORM!</p>	<p>Score: 3</p> <p>0 CONSTANTLY WASH DOWN STATION & CHANGING SOAP / CUP BUCKETS WHEN ITS NEEDED.</p> <p>0 REMINDS TEAMMATES TO WASH HANDS / WEAR GLOVES.</p>	<p>Score: 4</p> <p>0 RESPONSIBLE & REMAINABLE STUDENT!</p>	<p>Score: 3</p> <p>0 ENSURES HIS TEAM WORKS TOGETHER & MORALE IN TEAM IS CONSTANTLY HIGH</p>	<p>Score: 3</p> <p>0 PLANNING KEYS IN ORGANIZED IN STATION.</p>

Total Score: 16 / 18