

B00169802



168
200

LOWEST 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 | ✓ |