



## RUBRICS FOR CUL280

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

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

**Comments:**