

## CULINARY ARTS Rubric

<b>Safety and Appearances</b>				<b>Points</b>
<b>Clothing and Appearance</b> 0-5 points	<b>0 1 2</b> Non-professional appearance, attire and/or grooming	<b>3 4</b> Neat appearance, attire and grooming but lacks polish	<b>5</b> Professional appearance, attire and grooming.	
<b>Safety</b> 0-10 points	<b>0</b> Disregard of safety creating unsafe situation during preparation and production	<b>1 2 3</b> Shows minimal safety concerns	<b>4 5</b> Follows all safety practices	
<b>Sanitation</b> 0-10 points	<b>0 1 2</b> Unsanitary situation creates unsafe product	<b>3 4 5 6 7</b> Shows minimal sanitation concerns during preparation	<b>8 9 10</b> Follows all safety practices	
<b>Preparation Temperature</b> 0-7 points	<b>0 1 2</b> Food item/ingredients not held/handled to maintain proper temperatures	<b>3 4 5</b> Some food items/ingredients not held/handled to maintain proper temperatures	<b>6 7</b> All food items/ingredients held/handled to maintain proper temperatures	
<b>Team Evaluation</b> 0-5 points	<b>0</b> Team evaluation not completed	<b>1 2 3</b> Team evaluation done but with little effort	<b>4 5</b> Evaluation completed with effort to show improvement	
<b>Food Production</b>				<b>Points</b>
<b>Equipment, Tools, and Techniques</b> 0-15 points	<b>0 1 2 3 4 5 6 7 8</b> Selection and usage of tools/equipment lacks understanding and demonstration of skills	<b>9 10 11 12 13</b> Selection and usage of tools/equipment occasionally lacks safe and appropriate industry techniques	<b>14 15</b> Selects and uses all tools/equipment correctly and safely	
<b>Time Management Plan</b> 0-5 points	<b>0 1 2</b> Disregard of written time management plan	<b>3 4</b> Partial implementation of written time management plan	<b>5</b> Effectively follows written time management plan	
<b>Follow Recipe Direction</b> 0-5 points	<b>0 1 2</b> Did not follow recipe or follow in proper sequence	<b>3 4</b> Partially followed recipe and proper sequence	<b>5</b> Followed recipe and proper sequence	
<b>Teamwork</b> 0-10 points	<b>0 1 2 3 4</b> Members lack team organization	<b>5 6 7 8</b> Members demonstrate minimal teamwork	<b>9 10</b> Members work effectively and efficiently as team	
<b>Food Presentation</b>				<b>Points</b>
<b>Product Presentation</b> 0-10 points	<b>0 1 2 3 4</b> Presentation needs improvement	<b>5 6 7 8</b> Presentation is acceptable but lacks professional qualities	<b>9 10</b> Presentation is attractively displayed and shows creativity	
<b>Serving Temperature</b> 0-10 points	<b>0 1</b> Not served at proper temperatures; plates/bowls not pre-chilled or preheated	<b>2 3 4 5 6 7 8</b> Some food items not served at proper temperatures; some plates/bowls not pre-chilled or preheated	<b>9 10</b> All food items served at proper temperatures; all plates bowls are pre-chilled or preheated	
<b>Product Taste</b> 0-8 points	<b>0 1</b> Questionable taste; needs improvement	<b>2 3 4 5 6</b> Adequate, but not outstanding taste; not all items served at proper temperatures	<b>7 8</b> Pleasing appropriate taste for food/recipe	
<b>Garnish</b> 0-5 points	<b>0 1 2</b> Inappropriate selection of garnish or no garnish or too much	<b>3 4</b> Adequate but not outstanding; lacks creativity	<b>5</b> Appropriate for food items; exhibits creativity	

(continued on next page)

Reason for point deduction \_\_\_\_\_  
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<b>SUBTOTAL</b>	
<b>Point deductions from one judge's rubrics</b>	
<b>GRAND TOTAL</b>	

Comments:

Verification of total scores (please initial)

\_\_\_\_\_  
Judge

\_\_\_\_\_  
Event Chair

\_\_\_\_\_  
Tally Room