

## MYSTERY BASKET

### Occupationally Specific Rubric

<b>Professionalism and Organization</b>							
<b>Professionalism Through Personal Appearance</b> 0-5 points	<b>0 1</b> Unprofessional; lacks poise	<b>2 3</b> Neat appearance, attire and grooming	<b>4 5</b> Professional appearance, attire, well-groomed and alert demeanor				
<b>Professionalism Through Uniform Adherence</b> 0-5 points	<b>0 1</b> Inappropriate apparel	<b>2 3</b> Appropriate apparel but lacks polish	<b>4 5</b> Wear professional apparel; white chef's coat, white, black or check chef's pants, black non-slip shoes, hair net, chef's hat and kitchen towel; no logo, jewelry, colognes or nail polish				
<b>Basic <i>Mis en Place</i> and Work Area Organization</b> 0-5 points	<b>0 1</b> No <i>mis en place</i> ; no organization or leadership skills shown	<b>2 3</b> Signs of <i>mis en place</i> ; some organization during competition but lacks professional and leadership qualities through event	<b>4 5</b> Practiced <i>mis en place</i> by putting things in place and remained organized and professional throughout, showed leadership and organizational skills				
<b>Planning and Time Management</b>							<b>Points</b>
<b>Prepare an Effective Planning Sheet and Menu Plan</b> 0-10 points	<b>0 1</b> No signs of planning	<b>2 3</b> Some effort at planning but not productive	<b>4 5</b> Signs of planning but incomplete and ineffective	<b>6 7</b> An effort shown in planning but the schedule not followed	<b>8 9</b> Develop and implement sequential plan for completing the task. Prepare a menu plan on index card	<b>10</b> Develop and implement sequential plan for completing task and menu plan effectively	
<b>Follow Planning Sheet and Menu Plan</b> 0-10 points	<b>0 1</b> Did not follow plan	<b>2 3</b> Some effort in following plans but not successful	<b>4 5</b> Signs of planning but incomplete	<b>6 7</b> An effort shown in following the plan	<b>8 9</b> Followed time schedule and menu plan	<b>10</b> Extremely clean work area at all times and safety and sanitation standards met throughout event	
<b>Basic Time Management</b> 0-10 points	<b>0 1</b> Never showed any signs of time management	<b>2 3</b> Some effort or signs of time management skills	<b>4 5</b> Signs of using time management skills	<b>6 7</b> An effort made or shown in using time management skills effectively	<b>8 9</b> Work area clean and safety and sanitation standards met	<b>10</b> Expertly following time management plan	
<b>Safety and Sanitation</b>							<b>Points</b>
<b>Cleanliness of Work Area and Utilization of Safety and Sanitation Standards</b> 0-10 points	<b>0 1</b> Work area not clean; safety and sanitation standards not practiced	<b>2 3</b> Some effort of keeping work area clean and adhering to safety and sanitation standards	<b>4 5</b> Signs of keeping work area clean and adhering to safety and sanitation standards	<b>6 7</b> An effort made to keep work area clean and adhere to safety and sanitation standards	<b>8 9</b> Work area clean and safety and sanitation standards met	<b>10</b> Extremely clean work area at all times safety and sanitation standards met throughout event	
<b>Food Production</b>							<b>Points</b>
<b>Demonstrates Industry Standards in Proper Usage of Commercial Equipment, Tools, and Culinary Techniques</b> 0-10 points	<b>0 1</b> No signs of knowing standards or how to use commercial equipment, tools and culinary techniques	<b>2 3</b> Some signs of knowing standards of how to use commercial equipment, tools, and culinary equipment.	<b>4 5</b> Signs of knowing standards or how to use commercial equipment tools, and culinary techniques	<b>6 7</b> An effort made to demonstrate proper use of commercial equipment., tools, and culinary techniques	<b>8 9</b> Demonstrated proper use of commercial equipment, tools, and culinary techniques	<b>10</b> Expertly demonstrated proper use of commercial equipment, tools and culinary techniques	

<b>Follow Industry Standards for Appearance, Color, Taste, Temperature and Texture for Protein, Starches, and Vegetables</b> 0-10 points	<b>0 1</b> Did not follow industry standards for color taste, temperature and texture for protein, starch, and vegetables	<b>2 3</b> Some signs of knowing standards or how to use commercial equipment, tools, and culinary equipment.	<b>4 5</b> Signs of knowing basic food preparation standards for protein, starch and vegetables	<b>6 7</b> An effort made to demonstrate basic food preparation standards for protein, starch and vegetables	<b>8 9</b> Demonstrate basic food preparation standards for protein, starch and vegetables	<b>10</b> Expertly demonstrated food preparation standards for protein, starch and vegetables	
<b>Food Presentation</b>							<b>Points</b>
<b>Plate Attractively Presented, Utilized Sauces and Garnishing</b> 0-10 points	<b>0 1</b> Plate unattractively presented with no use of garnishes or sauces	<b>2 3</b> Plate presentation showed minimum signs of garnishing and use of sauces	<b>4 5</b> Plate presentation showed signs of garnishing and use of sauces	<b>6 7</b> An effort made to present attractive plate using garnishes and sauces	<b>8 9</b> Plate presented using attractive garnishes and sauces	<b>10</b> Plate presentation exceptional using garnishes and sauces	
<b>Plate presented using appropriate portions</b> 0-10 points	<b>0 1</b> No effort made to demonstrate appropriate portions, correct temperature or pleasing flavor	<b>2 3</b> Minimum effort to demonstrate appropriate portions, correct temperature and pleasing flavor	<b>4 5</b> Some effort to demonstrated appropriate portions, correct temperature and pleasing flavor	<b>6 7</b> Plate demonstrated fair portions, temperature and flavor of each item	<b>8 9</b> Plate demonstrated good portions, temperature and flavor of each item	<b>10</b> Plate demonstrated excellent portions, temperature and flavor of each item	
<b>Personal Critique</b>							<b>Points</b>
<b>Complete Critique sheet Evaluation Personal Strengths and Areas for Improvement for Their Final Product and Individual Efforts</b> 0-5 points	<b>0</b> Did not complete evaluation Do we need ALL this?	<b>1 2 3</b> Attempted to complete the evaluation sheet; however somewhat incomplete		<b>4 5</b> Successfully completed the evaluation sheet showing personal strengths and areas needing improvement			

Reason for point deduction \_\_\_\_\_

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Comments:

<b>SUBTOTAL</b>	
<b>Point deductions from one judge's rubrics</b>	
<b>GRAND TOTAL</b>	

Verification of total scores (please initial)

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Judge

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Event Chair

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Tally Room