

MYSTERY BASKET

Occupationally Specific Rubric

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

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

Reason for point deduction _____

Comments:

SUBTOTAL	
Point deductions from one judge's rubrics	
GRAND TOTAL	

Verification of total scores (please initial)

Judge

Event Chair

Tally Room