CULINARY ARTS
Rubric

Name(s) of Participant(s) _____

State _____ Team # _____ Group # _____ Category _____

SAFETY AND APPEARANCE				Points
Clothing and Appearance 0–5 points	**0 1 2** Non-professional appearance, attire and/or grooming	**3 4** Neat appearance, attire and grooming but lacks polish	**5** Professional appearance, attire and grooming	
Safety 0–10 points	**0 1 2 3 4** Disregard of safety creating unsafe situationduring preparation	**5 6 7 8** Shows minimal safety concerns	**9 10** Follows all safety practices	
Sanitation 0–10 points	**0 1** Unsanitary situation creates unsafe product	**2 3 4 5 6 7 8** Shows minimal sanitation concerns during preparation	**9 10** Follows all safety practices	
Preparation Temperature 0–7 points	**0 1** Food item/ingredients not held/ handled to maintain proper temperatures	**2 3 4 5 6** Some food items/ingredients not held/handled to maintain proper temperatures	**7** All food items/ingredients held/handled to maintain proper temperatures	

FOOD PRODUCTION				Points
Equipment, Tools, and Techniques 0–15 points	**0 1 2 3 4 5 6 7 8** Selection and usage of tools/ equipment lacks understanding and demonstration of skills	**9 10 11 12 13** Selection and usage of tools/ equipment occasionally lacks safe and appropriate industry techniques	**14 15** Selects and uses all tools/equipment correctly and safely	
Time Management Plan 0–5 points	**0 1 2** Disregard of written time management plan	**3 4** Partial implementation of written time management plan	**5** Effectively follows written time management plan	
Follow Recipe Direction 0–5 points	**0 1 2** Did not follow recipe or proper sequence	**3 4** Partially followed recipe and proper sequence	**5** Followed recipe and proper sequence	
Teamwork 0–10 points	**0 1 2 3 4** Members lack team organization	**5 6 7 8** Members demonstrate minimal teamwork	**9 10** Members work effectively and and efficiently as a team	

FOOD PRESENTATION				Points
Product Appearance 0–10 points	**0 1 2 3 4** Presentation needs improvement	**5 6 7 8** Presentation is acceptable but lacks professional qualities	**9 10** Presentation is attractively displayed and shows creativity	
Serving Temperature 0–10 points	**0 1** Not served at proper temperatures. Plates/bowls not prechilled or preheated	**2 3 4 5 6 7 8** Some food items not served at proper temperatures. Some plates/bowls not prechilled or preheated	**9 10** All food items served at proper temperatures. All plates/bowls prechilled or preheated	
Product Taste 0–8 points	**0 1** Questionable taste; needs improvement	**2 3 4 5 6** Adequate, but not outstanding taste. Not all items served at proper temperatures	**7 8** Pleasing, appropriate taste for food/recipe	
Garnish 0–5 points	**0 1 2** Inappropriate selection of garnish or no garnish or too much	**3 4** Adequate but not outstanding. Lacks creativity	**5** Appropriate for food items. Exhibits creativity	

Evaluator's Comments:

TOTAL
(100 points possible)

Evaluator Initial _____

Room Consultant Initial _____