



BAKING AND PASTRY

Rubric

Name(s) of Participant _____

Chapter _____ State _____ Team # _____ Station # _____ Level _____

SAFETY AND SANITATION				Points
Safety 0-2 points	0	1	2	
	Station is disorganized, safety is disregarded	Station is lacking neatness and organization, questionable knife and small equipment safety	Station is very neat and organized, all knives and small equipment are handled safely and properly. Internal temperature correct and taken at center	
Sanitation 0-2 points	0	1	2	
	Disregards safety and created unsafe and unsanitary conditions	Shows minimal safety and sanitation practices, surfaces inconsistently cleaned and sanitized, inconsistent hand washing	Follows all safety and sanitation practices, food contact surfaces are cleaned and sanitized frequently, frequent hand washing	
FOOD PRODUCTION				
Equipment, Tools & Techniques 0-1 point	0	1	1	
	Selection and usage of tools/equipment lacks understanding and demonstration of skills	Selects and uses all tools/equipment correctly and safely following industry techniques, including use of scales for measuring		
Mise en Place 0-1 point	0	1	1	
	Mise en place is poorly executed and displays unacceptable organizational skills	Mise en place is well executed and displays excellent organizational skills		
QUICK BREAD				
Appearance 0-4 points	0	1-2	3	4
	Items are visually unappealing. Appear to be either under baked or burnt	Items are a slightly too light or too dark in color. Crust appears to be too soft	Slight color variance, good crust, shape is visually appealing	Exceptional color and doneness, with proper crust and crumb, visually appealing
Consistency 0-4 points	0	1-2	3	4
	Size, shape and/or color is inconsistent. Incorrect yield	Size, shape and/or color is inconsistent. Correct yield	Size, shape and/or color is consistent. Correct yield	Size, shape and/or color is exceptional and meets or exceeds industry expectations. Correct yield
Principles and Techniques 0-4 points	0	1-2	3	4
	Incorrect technique used throughout preparation	Product over or under mixed, incorrect proportions of ingredients	Product overmixed, tough or with tunnels	Correct techniques meeting industry standards for quick bread preparation
Taste and Texture 0-4 points	0	1-2	3	4
	Taste is bland, flavorless or bitter. Batter stood too long before baking. Coarse texture and unappealing	Items are lacking taste, crust is soft, product is dense and heavy. Little to no crumb	Well balanced flavor with pleasing exterior and interior texture, with good crumb	Flavor and texture meet or exceeds industry expectations
CHOUX PASTRY				
Appearance 0-4 points	0	1-2	3	4
	Items are visually unappealing. Appear to be either under baked or burnt	Items are a slightly too light or too dark in color. Lacks visual appeal.	Slight color variance, shape is good and visually appealing	Exceptional color and doneness, with excellent shape and is visually appealing
Consistency 0-4 points	0	1-2	3	4
	Size, shape and/or color is inconsistent. Incorrect yield	Size, shape and/or color is inconsistent. Correct yield	Size, shape and/or color is consistent. Correct yield	Size, shape and/or color is exceptional and meets or exceeds industry expectations. Correct yield
Principles and Techniques 0-4 points	0	1-2	3	4
	Incorrect technique used throughout preparation	Product under or overmixed, incorrect proportions of ingredients	Product mixed correctly, but ingredient proportions not correct	Correct techniques meeting industry standards for choux pastry
Taste and Texture 0-4 points	0	1-2	3	4
	Taste is bland, flavorless or bitter. Soggy interior.	Items are lacking taste, failed to rise and/or collapsed	Well balanced flavor and texture	Flavor and texture meets or exceeds industry expectations

SHAPED YEAST BREAD					
Appearance 0-4 points	0 Items are visually unappealing. Appear to be either under baked or burnt	1-2 Items are a slightly too light or too dark in color. Crust appears to be too soft or tough	3 Slight color variance, good crust, shape is visually appealing, but cracks or blisters	4 Exceptional color and doneness, properly shaped, visually appealing	
Consistency 0-4 points	0 Size, shape and/or color is inconsistent. Incorrect yield	1-2 Size, shape and/or color shows few inconsistencies. Correct yield	3 Size, shape and/or color is consistent. Correct yield	4 Size, shape and/or color is exceptional and meets or exceeds industry expectations. Correct yield	
Principles and Techniques 0-4 points	0 Incorrect technique used throughout preparation	1-2 Product over or under mixed, incorrect proportions of ingredients, incorrect rising time	3 Product mixed correctly with adequate rising time	4 Correct techniques meeting industry standards for shaped yeast bread preparation	
Taste and Texture 0-4 points	0 Taste is bland, flavorless or bitter. Crumble, dry, coarse or wet interior texture	1-2 Taste is lacking, taste, crust is too soft or too tough, interior holes	3 Well balanced flavor with pleasing exterior and interior texture	4 Flavor and texture meets or exceeds industry expectations	
CAKE DECORATING					
Preparation for Decorating 0-4 points	0 Cake layers or crumb coat are not executed according to specifications	1-2 Cake layers and crumb coat are unevenly executed	3 Cake layers are mostly evenly cut and crumb coat applied correctly	4 Cake layers are evenly cut and crumb coat is applied correctly	4
Borders and Decoration 0-4 points	0 Not all required elements were attempted	1-2 Size, shape and/or color is inconsistent	3 Demonstration of skill meets acceptable industry expectations	4 Demonstration of skill exceeds industry expectations	4
Writing 0-4 points	0 Did not attempt	1-2 Size, shape and/or placement of writing does not meet acceptable industry expectations	3 Demonstration of skill meets acceptable industry expectations	4 Demonstration of skill meets or exceeds industry expectations	4
Principles, Techniques, Expectations 0-4 points	0 Incorrect technique used throughout preparation	1-2 Product assembled with incorrect techniques; does not meet retail expectation	3 Product is assembled correctly but some incorrect techniques used; generally meets retail expectation	4 Product is assembled correctly and meets industry and retail expectation	4

Evaluator's Comments – include two things done well and two opportunities for improvement:

TOTAL
(70 points possible)

Evaluator # _____

Evaluator Initial _____

Room Consultant Initial _____