





# CULINARY ARTS Rubric

Name of Participant \_\_\_\_\_

Chapter \_\_\_\_\_ State \_\_\_\_\_ Team # \_\_\_\_\_ Station # \_\_\_\_\_ Level \_\_\_\_\_

SAFETY AND SANITATION					Points
<b>Safety</b> 0-5 points	<b>0</b>	<b>1 2</b>	<b>3 4</b>	<b>5</b>	
	Station is disorganized, safety is disregarded	Station is lacking neatness and organization, questionable knife and small equipment safety	Station is neat and organized, knife safety is good and most small equipment is handled safely and properly	Station is very neat and organized, all knives and small equipment are handled safely and properly.	
<b>Sanitation</b> 0-5 points	<b>0</b>	<b>1 2</b>	<b>3 4</b>	<b>5</b>	
	Disregards safety and created unsafe and unsanitary conditions	Shows minimal safety and sanitation practices, surfaces inconsistently cleaned and sanitized, inconsistent hand washing	Inconsistently follows most safety and sanitation practices, food contact surfaces are cleaned and sanitized occasionally, occasional hand washing	Follows all safety and sanitation practices, food contact surfaces are cleaned and sanitized frequently, frequent hand washing	
FOOD PRODUCTION					Points
<b>Equipment, Tools &amp; Techniques</b> 0-9 points	<b>0</b>	<b>1 2 3 4</b>	<b>5 6 7</b>	<b>8 9</b>	
	Selection and usage of tools/equipment lacks understanding and demonstration of skills	Selection and usage of tools/equipment demonstrate some industry techniques	Selection and usage of tools/equipment demonstrates most industry techniques	Selects and uses all tools/equipment correctly and safely following industry techniques	
<b>Mise en Place</b> 0-4 points	<b>0</b>	<b>1</b>	<b>2 3</b>	<b>4</b>	
	Mise en place is poorly executed and displays unacceptable organizational skills	Mise en place is fairly organized and displays marginal organizational skills	Mise en place is organized and displays sufficient organizational skills	Mise en place is well executed and displays excellent organizational skills	
<b>Use of Products</b> 0-5 points	<b>0</b>	<b>1 2</b>	<b>3 4</b>	<b>5</b>	
	Excess amount of products are prepared and used in each preparation. Useable by-products are not incorporated in the recipes or returned to safe storage	Uncalculated amounts of product are prepared and used in each preparation. Usable by-products are not incorporated properly into the recipes or returned to safe storage	Proper amount of product is prepared and used in most preparations. Some usable by-products are incorporated properly into the recipes or returned to safe storage	Proper amount of product is prepared and used in each preparation. Usable by-products are incorporated properly into the recipes or returned to safe storage	
FOOD ITEM #1					Points
<b>Plating and Presentation</b> 0-4 points	<b>0</b>	<b>1</b>	<b>2 3</b>	<b>4</b>	
	Items are visually unappealing. Use of non-functional garnish	Obvious over or under sized portions. Improper size and/or stained plate is used with smudges	Slightly over or under portion size. Proper size plate with some smudges. No evidence of non-functioning garnish	Clean plate, appropriate portion size. No evidence of non-functional garnishing. Visually appealing	
<b>Taste, Texture &amp; Seasoning</b> 0-5 points	<b>0</b>	<b>1 2</b>	<b>3 4</b>	<b>5</b>	
	Poor use of contrasting colors and visible texture. <del>All food items are seasoned incorrectly and out of balance with one another.</del>	Fair use of contrasting colors, visible texture, <del>flavor and mouth feel. Most foods are seasoned incorrectly and are out of balance with one another.</del>	Good use of contrasting color, visible texture, <del>flavor and mouth feel. Most foods are seasoned correctly and in balance with one another.</del>	Excellent use of contrasting colors, visible texture, <del>flavor and mouth feel. Food items are all seasoned correctly and in balance with one another.</del>	
<b>Cooking Methods &amp; Technique</b> 0-5 points	<b>0</b>	<b>1 2</b>	<b>3 4</b>	<b>5</b>	
	Improper cooking methods and techniques used. Food served at unsafe temperatures. All sauces/dressings are served at incorrect temperature or consistency. Maillard reaction is poorly executed, if required	Improper cooking methods and techniques used to produce food. Some food served at an unsafe or improper temperature. Most sauces/dressings are served at the incorrect temperature and consistency. Maillard reaction is improperly executed, if required	Proper cooking methods and techniques mostly used to produce quality food. Most food is served at a safe and proper temperature. Most sauces/dressings are served at the correct temperature and consistency. Maillard reaction is mostly properly executed, if required	Proper cooking methods and techniques used to produce quality food. Served at safe and proper temperatures. All sauces/dressings are served at the correct temperature and consistency. Maillard reaction is properly executed, if required.	

## Culinary Arts Rubric (continued)

FOOD ITEM #2							
<b>Plating and Presentation</b> 0-4 points	<b>0</b> Items are visually unappealing. Use of non-functional garnish	<b>1</b> Obvious over or under sized portions. Improper size and/or stained plate is used with smudges	<b>2</b> Slightly over or under portion size. Proper size plate with some smudges. No evidence of non-functioning garnish	<b>3</b>	<b>4</b> Clean plate, appropriate portion size. No evidence of non-functional garnishing. Visually appealing		
<b>Taste, Texture &amp; Seasoning</b> 0-5 points	<b>0</b> Poor use of contrasting colors and visible texture. All food items are seasoned incorrectly and out of balance with one another	<b>1</b> Fair use of contrasting colors, visible texture, flavor and mouth feel. Most foods are seasoned incorrectly and are out of balance with one another	<b>2</b>	<b>3</b> Good use of contrasting color, visible texture, flavor and mouth feel. Most foods are seasoned correctly and in balance with one another	<b>4</b>	<b>5</b> Excellent use of contrasting colors, visible texture, flavor and mouth feel. Food items are all seasoned correctly and in balance with one another	
<b>Cooking Methods &amp; Technique</b> 0-5 points	<b>0</b> Improper cooking methods and techniques used. Food served at unsafe temperatures. All sauces/dressings are served at incorrect temperature or consistency. Maillard reaction is poorly executed, if required	<b>1</b> Improper cooking methods and techniques used to produce food. Some food served at an unsafe or improper temperature. Most sauces/dressings are served at the incorrect temperature and consistency. Maillard reaction is improperly executed, if required	<b>2</b>	<b>3</b> Proper cooking methods and techniques mostly used to produce quality food. Most food is served at a safe and proper temperature. Most sauces/dressings are served at the correct temperature and consistency. Maillard reaction is mostly properly executed, if required	<b>4</b>	<b>5</b> Proper cooking methods and techniques used to produce quality food. Served at safe and proper temperatures. All sauces/dressings are served at the correct temperature and consistency. Maillard reaction is properly executed, if required.	
FOOD ITEM #3							
<b>Plating and Presentation</b> 0-4 points	<b>0</b> Items are visually unappealing. Use of non-functional garnish	<b>1</b> Obvious over or under sized portions. Improper size and/or stained plate is used with smudges	<b>2</b> Slightly over or under portion size. Proper size plate with some smudges. No evidence of non-functioning garnish	<b>3</b>	<b>4</b> Clean plate, appropriate portion size. No evidence of non-functional garnishing. Visually appealing		
<b>Taste, Texture &amp; Seasoning</b> 0-5 points	<b>0</b> Poor use of contrasting colors and visible texture. All food items are seasoned incorrectly and out of balance with one another	<b>1</b> Fair use of contrasting colors, visible texture, flavor and mouth feel. Most foods are seasoned incorrectly and are out of balance with one another	<b>2</b>	<b>3</b> Good use of contrasting color, visible texture, flavor and mouth feel. Most foods are seasoned correctly and in balance with one another	<b>4</b>	<b>5</b> Excellent use of contrasting colors, visible texture, flavor and mouth feel. Food items are all seasoned correctly and in balance with one another	
<b>Cooking Methods &amp; Technique</b> 0-5 points	<b>0</b> Improper cooking methods and techniques used. Food served at unsafe temperatures. All sauces/dressings are served at incorrect temperature or consistency. Maillard reaction is poorly executed, if required	<b>1</b> Improper cooking methods and techniques used to produce food. Some food served at an unsafe or improper temperature. Most sauces/dressings are served at the incorrect temperature and consistency. Maillard reaction is improperly executed, if required	<b>2</b>	<b>3</b> Proper cooking methods and techniques mostly used to produce quality food. Most food is served at a safe and proper temperature. Most sauces/dressings are served at the correct temperature and consistency. Maillard reaction is mostly properly executed, if required	<b>4</b>	<b>5</b> Proper cooking methods and techniques used to produce quality food. Served at safe and proper temperatures. All sauces/dressings are served at the correct temperature and consistency. Maillard reaction is properly executed, if required.	

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

**TOTAL**   
(70 points possible)

Evaluator # \_\_\_\_\_

Evaluator Initial \_\_\_\_\_

Room Consultant Initial \_\_\_\_\_