

# Culinary Arts Rubric

Name(s) of Participants \_\_\_\_\_ State \_\_\_\_\_

**INSTRUCTIONS:** Circle the appropriate rating and enter in the “Score” column on the right. Verify points total and initial.

Evaluation Criteria	Poor					Good					Excellent		Score				
Safety and Appearance																	
Clothing and Appearance	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 1 2 3 4 Disregard of safety creating unsafe situation					5 6 7 8 Shows minimal safety concerns during preparation					9 10 Follows all safety practices						
Sanitation	0 Unsanitary situation creates unsafe product					2	3	4	5	6	7	8	9 10 Follows all safety practices				
Preparation Temperature	0 Food items/ingredients not held/handled to maintain proper temperatures					2	3	4	5	6	7 All food items/ingredients held/handled to maintain proper temperatures						
Food Production																	
Equipment, Tools, and Techniques	0	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15 Selects and uses all tools/ equipment correctly and safely	
Time Management Plan	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 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 1 Members lack team organization					5 6 7 8 Members demonstrate minimal teamwork					9 10 Members work effectively and efficiently as a team						

Culinary Arts Rubric *(continued)*

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

Evaluator's Signature: \_\_\_\_\_

**TOTAL SCORE** \_\_\_\_\_

Room Consultant Verification of Total Score (please initial). \_\_\_\_\_