

Culinary Arts Technical Skill Assessment for Forest Grove High School

Scoring Rubric

CATEGORY	4 (Exceeds)	3 (Proficient)	2	1
Menu	Complete menu prepared, correct format, computer generated, cited sources of information, student name on each page	Complete menu prepared, correct format	Complete menu prepared	Menu not complete
Recipe	Recipe is correct, conversions for each ingredient are correct, flavors blend well, size and portion are correct	Recipe is correct, conversions for each ingredient are correct	Recipe is correct, conversions have mistakes	Recipe is not complete
Cost Analysis	Proper forms, cost out for party of 10 and individual per person, correct calculations and ingredient list	Proper form, cost out for party of 10 and individual per person, correct calculations	Proper form, cost out for party of 10 and individual per person	Cost out not complete
Written Explanation	Explains processes involved in project covering target audience, color, flavors, texture, size, and personal challenges and learning experiences	Explains processes involved in project, covering target audience, color, flavor, and texture	Explains project, not enough detail or explanation of processes	Paper not prepared
Professionalism Portfolio	Recipe, cost analysis and written paper in clean, neat plastic cover folder with cover page, copy of food handlers card and Certificate of Quality Customer Service Q Program	Recipe, cost analysis and written paper with cover page, copy of food handlers card and Certificate of Quality Customer Service Q Program	Recipe, cost analysis and written paper, copy of food handlers card and Certificate of Quality Customer Service Q Program	Recipe and cost analysis

Grading: Met or Not Met Outcome

A = 19-20 Met - Professional Quality

B = 17-18 Met - Acceptable Quality

C = 15-16 Met (Student must earn a 3 or better in all 5 categories)

14 and below Not Met