

Scoring Rubric—Kitchen Lab Performance Evaluation Criteria

Points Possible →	0-1 Needs Improvement	2 Poor	3 Average	4 Good	5 Exceptional
Uniform	Hat not worn Poor Hygiene: Clothes, fingernails, dirty	Dressed improperly, hair not contained, clothes too bulky or baggy;	Dressed properly for activity, minor modifications to hair and/or hands in order to work in kitchen	Dressed properly for activity, hair restrained, and hands washed; no modifications necessary before beginning activity	Dressed properly for activity, apron worn, closed toed shoes worn, hat on properly
Work Station	Poorly maintained work space during lab activity; cross-contamination and/or unsanitary conditions present	Workspace not well maintained during activity; needed coaching to remedy conditions	Maintained moderately clean work space; some threat of cross-contamination during lab activity	Maintained clean work space; avoided cross-contamination throughout activity	Maintained exceptionally clean and sanitary work space throughout activity; no cross-contamination or unsanitary conditions
Work Habits	Frequent touching of face, hair, unclean surfaces; little concern for cleanliness; no visible handwashing	Poor handwashing technique and/or frequency; no visible concern for cleanliness	Adequate handwashing technique and/or frequency; adequate concern for general cleanliness	Frequent, proper handwashing; minimal touching of face, hair or unclean surfaces; noticeable concern for cleanliness	Extreme care with cleanliness and handwashing and keeping hands clean; no touching of face, hair, or unclean surfaces
Waste	Unacceptable amount of food and/or supplies wasted due to lack of planning and/or concern	Large amount of food and/or supplies wasted; waste could have been prevented	Acceptable amount of food and/or supplies wasted	No food and/or supplies wasted	Food and/or supplies were conserved, not used
Points Possible →	1-2 Needs Improvement	3-4 Poor	5-6 Average	7-8 Good	9-10 Exceptional
Time Management	Large amount of wasted time and/or inactivity; activity not completed	Did not complete in time allotted due to inefficient use of time	Average organization; completed activity relatively on time	Completed activity and all clean-up tasks on time	Exceptionally organized; completed activity ahead of time
Use & Care of Equipment	Improper use of tools and/or equipment resulting in breakage or injury to self and/or others	Careless use of tools and/or equipment resulting in excessive wear and tear to items	Adequate care of tools and/or equipment; no misuse noted	Show respect for tools and supplies; normal wear and tear	Extreme care taken with all tools and equipments
Points Possible →	1-3 Needs Improvement	4-6 Poor	7-10 Average	11-13 Good	14-15 Exceptional
Clean up	Inspection shows little cleaning of equipment, utensils and/or surfaces; items were left unwashed	Inspection shows poor cleaning of equipment, utensils, and or surfaces; items must be rewashed before further use	Inspection show adequate cleaning of equipment, utensils, and/or surfaces, some equipment replaced in wrong drawers/cabinets	Inspection shows clean equipment, utensils, and/or surfaces; items are stored in the correct drawer or cabinet	Inspection shows clean equipment, utensils, and/or surfaces; items are organized and stored together with care in the correct area
Points Possible →	1-4 Needs Improvement	5-9 Poor	10-14 Average	15-17 Good	18-20 Exceptional
Skill Level	Unacceptable skill level; does not meet minimum requirements for technique at this time; didn't follow recipe directions	Needs practice and coaching to meet average skill level; followed some but not all recipes directions	Properly demonstrates skill with some prompting Followed recipe directions, with some prompting	Completed skills without supervision; follow directions with out prompting but needs some practice to create an acceptable dish	Exemplary demonstration of skills; level is beyond expectations at this time, can assist others
TeamWork / Cooperation	Disrupts or does little to contribute toward the activity	Does minimum amount of work in preparation and cleanup; is off task;	Helps with preparation and cleanup but could do more	Participate in all areas of lab preparation and clean up;	Goes beyond required preparation and cleanup.

ProStart Kitchen Lab Score Record

Date of Lab

Class Hour 1 2 3
4 6 7

Kitchen # 1 2 3
Recipe 4 5

SANTATION		MISE EN PLACE		IP	TECHNIQUE	TEAMWORK
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Student Name	Uniform 5 pts	Work Station 5 pts	Work Habits 5 pts	Clean up 15 pts	Lab Planning 5 pts	Waste 5 pts	Time Management 10 pts	Use & Care 10 pts	Skill Level 20 pts	Teamwork/Participation 20 pts	Bonus	TOTAL 100 pts
1.												
2.												
3.												
4.												
5.												

MARKET ORDER

Ingredient name

Amount

TEACHER COMMENTS