



CULINARY ARTS

CULINARY ARTS

An *individual event* recognizes participants for their ability to produce a quality meal using industrial culinary arts/food service techniques and equipment. Participants must prepare menu items given to them at the time of the event and present prepared items to evaluators.

ELIGIBILITY & GENERAL INFORMATION

1. Review “Eligibility and General Rules for All Levels of Competition” on page 8 prior to event planning and preparation.
2. The National Leadership Conference (NLC) competition recipes and equipment list will be posted in the FCCLA Adviser Portal. Any necessary large equipment will be provided for national competition. Only items on the list may be brought to the event. Any items not on the equipment list will be removed and returned to the participant after cleanup. For regional/state competitions, recipes and equipment lists will be provided by the host facility and/or state association.
3. Each participant must complete the *Online Project Summary Form* located on the “Surveys” tab of the FCCLA Student Portal and provide signed proof of submission at the assigned participation time.
4. National Leadership Conference (NLC) participants are required to view the online orientation video and submit the STAR Events *Online Orientation Form* by the deadline. The video and form will be on the FCCLA Student Portal and can be found under Surveys Applications. Only one form per entry is required. **Contact your [State Adviser](#) for orientation procedures for competitions held prior to the National Leadership Conference (NLC).**

[CLICK HERE TO VIEW NATIONAL DEADLINES](#)

CAREER PATHWAYS ALIGNMENT			
Human Services	Hospitality & Tourism	Education & Training	Visual Arts & Design
	■		

EVENT LEVELS			
Level 1: Through Grade 8	Level 2: Grades 9–10	Level 3: Grades 11–12	Level 4: Postsecondary
		■	■

*See page 7 for more information on event levels.

GENERAL INFORMATION			
Number of Participants per Entry	Prepare Ahead of Time	Equipment Provided for Competition	Competition Dress Code
1	Equipment	Large Equipment–Yes Food–Yes	Chef’s Attire (as described)

PRESENTATION ELEMENTS ALLOWED								
Audio	Easel(s)	File Folder	Flip Chart(s)	Portfolio	Props/ Pointers	Skits	Presentation Equipment	Visuals



CULINARY ARTS
PRELIMINARY & FINALIST COMPETITIONS

COMPETITION FORMAT	
Preliminary Competition (If Required)	A preliminary competition will occur if the national competition facility limits the number of possible competitors during the set time. The preliminary competition will consist of a written test taken by all national participants onsite at the National Leadership Conference (NLC). Facility and time limitations will determine the number of finalists proceeding to the food production portion of the competition. Unless indicated otherwise by National FCCLA, the written test will be the American Culinary Federation’s Certified Fundamentals Cook written exam.
Finalists Competition	Participants will report to the designated room at the specified time with all required equipment and wearing appropriate, clean attire. Participants will be given the official published recipe, menu and ingredients at check-in. Only the official recipes are permitted.

CULINARY ARTS
COMPETITION PROCEDURES & TIME REQUIREMENTS

TIME	LEVELS 3 & 4
10 minutes	Uniform and equipment inventory check.
20 minutes	Identical food items will be available to each participant. No other food products, garnishes or condiments may be brought to the event, unless otherwise stated. Participants will have 20 minutes to organize work area and obtain supplies, if required. Examples of allowable activities include placing equipment, verifying oven temperatures, measuring products and clean/wash products. No products may be cut, peeled, sliced, etc.
1 hour	Participants will have 1 hour to prepare required food products according to recipe specifications.
10 minutes	After 1 hour, participants will present two plates for evaluation of appearance, taste and temperature.
20 minutes	Participants will have 20 minutes to clean up their workstations and return unused food to the central station.
5 minutes	Evaluators will use the rubric to score and write comments for each participant throughout the session by observing their work habits, techniques, development and use of planning sheet, product presentation, appearance, taste and creativity. Then, evaluators will meet with each other to discuss participants’ strengths and suggestions for improvement.
Total Time: 2 Hours 5 minutes	

CULINARY ARTS
SPECIFICATIONS

SPECIFICATIONS	
State Leadership Conference (SLC) Testing	States may administer a culinary knowledge test at regional/district and state competitions if required to determine finalists. A test is not required if it is not needed.
Uniform and Appearance	Participants will be well groomed and wear appropriate, clean attire meeting the following standards: Clean and appropriate uniform including <i>professional</i> chef attire (chef coat/jacket; industry pants or commercial uniform pants; apron; hair covering or chef hat; closed-toe, low heel, kitchen shoes made with non-slip soles and sealed non-melting uppers (canvas shoes are not appropriate). No additional jewelry, with the exception of a watch, is allowed. Facial hair is permitted if appropriate covering is used. Hair is <i>properly</i> restrained with hairnet if hair extends past the neck line. Minimal makeup, no cologne or nail polish. Acceptable <i>graphics</i> on the Culinary Arts uniform include the FCCLA logo, school, chapter or state name or logo and individual name. No additional logos are permitted. If required, additional logos may be covered with white cloth tape.



CULINARY ARTS
SPECIFICATIONS (CONTINUED)

SPECIFICATIONS	LEVELS 3 & 4
Safety and Sanitation	Participants and their work areas, are kept sanitary and organized, meeting the following standards: Workstation is kept neat, clean and organized in a safe and sanitary manner. Hand washing is done frequently. Food contact surfaces are cleaned and sanitized frequently. Proper knife safety is demonstrated and small equipment is handled properly, according to industry standards. Complete final cleanup and return supplies after event within designated time period.
Food Production	Participants will have 60 minutes to prepare food product and garnish. Participants must be proficient in the preparation of a minimum of three food products. Participants will demonstrate industry standards in the use of equipment, tools and techniques. Participants will follow directions and recipes to prepare food products that meet industry standards for appearance and taste.
Equipment, Tools and Techniques	Use proper equipment, tools, products, vocabulary and techniques in the preparation of food products and garnishes. Use proper amount of product in food production and incorporate usable by-products or return to safe storage.
Use of Products	Follow directions of recipes in proper sequence, amounts and preparation. Incorporate usable by-products into recipes, if appropriate.
Mise en Place	Work efficiently and display organizational skills. Mise en Place is well executed.
Food Taste and Presentation	Each participant will prepare two identical plates that have been attractively garnished. The participant will present all plates for evaluation of appearance, taste and temperature at the end of the 60-minute period. There will be no extra time allowed to complete preparation or presentation. All work must stop at the 60-minute time limit.
Plating and Presentation	Prepare two plates consistently, with appropriate portion size, functional garnish and visual appeal.
Taste, Texture and Seasoning	Food items are prepared with appropriate color, texture, flavor, mouth feel and appropriate seasoning and balance.
Cooking Methods and Technique	Preparation of product utilizing proper cooking methods and techniques. All food is served at safe and proper temperatures and with appropriate consistency. Maillard reaction is properly executed, as required by recipe.

CULINARY ARTS

Resources

A copy of the following resources may also be accessed in the FCCLA Adviser/Student Portal under “Resources” > “Competitive Events” > STAR Events Resources.

- [FCCLA Planning Process](#)

National Leadership Conference Resources

- [Confirm STAR Events Instructions](#)
 - **Note:** This is **only** for National Leadership Conference Participants and can only be done by Chapter Advisers. Members should check with their Chapter Adviser to verify this step has been completed.
- [Medical Release Form](#)
 - **Note:** This form is specifically required by National FCCLA. For any state-required release forms, please check with your State Adviser.
- [Online Orientation Instructions](#)
 - **Note:** This is **only** for National Leadership Conference Participants and can only be done in the Student Portal. This form and video will be released by May 1. Please check with your State Adviser for District/Regional/State Orientation requirements.
- Recipes and Equipment List
 - **Note:** This resource will be uploaded to the FCCLA Portal in Spring. Check with your State Adviser for what recipe will be used for your State Leadership Conference.



CULINARY ARTS

STAR EVENTS POINT SUMMARY FORM

Participant Name: _____
 Chapter: _____ State: _____ Team #: _____ Station #: _____ Level: _____

1. Make sure all information at top is correct. If a student named is not participating, cross their name(s) off. If a student does not show, write "No Show" across the top and return with other forms. Do NOT change student or station numbers.
2. Confirm STAR Competition(s) is mandatory solely for participation at the National Leadership Conference. States have the authority to decide whether this requirement applies to picking up the registration packet and confirming the event/schedule accuracy OR attending a state-specific orientation.
3. At the conclusion of evaluation, verify evaluator scores and fill in information below. Calculate the final score and ask for evaluators' verification. Place this form in front of the completed rubrics and staple all items related to the presentation together.
4. At the end of competition, double check all scores, names and student numbers to ensure accuracy. Sort results by *team* order and turn in to the Lead Consultant.
5. Check with the Lead Consultant if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK				POINTS
Confirm STAR Competition 0 or 1 point	Confirmed STAR Competition schedule in the FCCLA Adviser Portal by deadline (National Leadership Conference Only)			
	0 No	1 Yes		
Event Online Orientation Form 0 or 1 point	Online Orientation Form not completed in the Student Portal by deadline	Online Orientation Form completed in the Student Portal by deadline		
	0	1		
Proof of Project Summary Form Submission 0 or 1 point	Not presented to Room Consultant at participation time	Presented to Room Consultant at participation time		
	0	1 2	3	
Uniform & Appearance 0–3 points	Unprofessional uniform/attire or includes uncovered graphics/logo not permitted in event	Unprofessional appearance or attire as marked below: ___ Hair/beard restraints missing ___ Kitchen shoes not worn ___ Jewelry uncovered ___ Personal grooming does not meet guidelines	Professional attire worn: ___ Hair/beard restraints ___ Kitchen shoes ___ No visible jewelry ___ Personal grooming meets guidelines	

EVALUATORS' SCORES		ROOM CONSULTANT TOTAL (6 points possible)
Evaluator 1: _____	Initials: _____	
Evaluator 2: _____	Initials: _____	AVERAGE EVALUATOR SCORE
Evaluator 3: _____	Initials: _____	(94 points possible)
Total Score: _____	<i>Divided by # of Evaluators</i>	FINAL SCORE
	= AVERAGE EVALUATOR SCORE	(Average Evaluator Score plus Room Consultant Score)
	<i>Rounded only to the nearest hundredth (i.e., 79.99 not 80.00)</i>	

RATING ACHIEVED (circle one) **Gold:** 90–100 **Silver:** 70–89.99 **Bronze:** 1–69.99

VERIFICATION OF FINAL SCORE & RATING (please initial)

Evaluator 1: _____ Evaluator 2: _____ Evaluator 3: _____ Adult Room Consultant: _____ Event Lead Consultant: _____



CULINARY ARTS LEVELS 3 & 4 RUBRIC

Participant Name: _____

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

SAFETY & SANITATION					POINTS
Safety 0–5 points	0 Station is disorganized, safety is disregarded	1 2 Station is lacking neatness and organization, questionable knife and small equipment safety	3 4 Station is neat and organized, knife safety is good and most small equipment is handled safely and properly	5 Station is very neat and organized, all knives and small equipment are handled safely and properly	
Sanitation 0–5 points	0 Disregards safety and created unsafe and unsanitary conditions	1 2 Shows minimal safety and sanitation practices, surfaces inconsistently cleaned and sanitized, inconsistent hand washing	3 4 Inconsistently follows most safety and sanitation practices, food contact surfaces are cleaned and sanitized occasionally, occasional hand washing	5 Follows all safety and sanitation practices, food contact surfaces are cleaned and sanitized frequently, frequent hand washing	
Clean-up 0–4 points	0 Participant did not complete station clean-up with-in allotted 20 minutes	4 Participant completed station clean-up with-in allotted 20 minutes			

FOOD PRODUCTION					POINTS
Equipment, Tools & Techniques 0–10 points	0 Selection and usage of tools/equipment lacks understanding and demonstration of skills	1 2 3 4 Selection and usage of tools/equipment demonstrate some industry techniques	5 6 7 8 Selection and usage of tools/equipment demonstrates most industry techniques	9 10 Selects and uses all tools/equipment correctly and safely following industry techniques	
Mise en Place 0–5 points	0 Mise en Place is poorly executed and displays unacceptable organizational skills	1 2 Mise en Place is fairly organized and displays marginal organizational skills	3 4 Mise en Place is organized and displays sufficient organizational skills	5 Mise en Place is well executed and displays excellent organizational skills	
Use of Products 0–5 points	0 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	1 2 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	3 4 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	5 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
Plating & Presentation 0–5 points	0 Items are visually unappealing. Use of non-functional garnish	1 2 Obvious over or under sized portions. Improper size and/or stained plate is used with smudges	3 4 Slightly over or under portion size. Proper size plate with some smudges. No evidence of non-functioning garnish	5 Clean plate, appropriate portion size. No evidence of non-functional garnishing. Visually appealing	
Taste, Texture & Seasoning 0–5 points	0 Poor use of contrasting colors and visible texture. All food items are seasoned incorrectly and out of balance with one another	1 2 Fair use of contrasting colors, visible texture, flavor and mouth feel. Most foods are seasoned incorrectly and are out of balance with one another	3 4 Good use of contrasting color, visible texture, flavor and mouth feel. Most foods are seasoned correctly and in balance with one another	5 Excellent use of contrasting colors, visible texture, flavor and mouth feel. Food items are all seasoned correctly and in balance with one another	



CULINARY ARTS
LEVELS 3 & 4 RUBRIC (CONTINUED)

Cooking Methods & Technique 0–10 points	0	1 2 3 4	5 6 7 8	9 10		
	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 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		

FOOD ITEM #2					POINTS	
Plating & Presentation 0–5 points	0	1 2	3 4	5		
	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		
Taste, Texture & Seasoning 0–5 points	0	1 2	3 4	5		
	Poor use of contrasting colors and visible texture. All food items are seasoned incorrectly and out of balance with one another	Fair use of contrasting colors, visible texture, flavor and mouth feel. Most foods are seasoned incorrectly and are out of balance with one another	Good use of contrasting color, visible texture, flavor and mouth feel. Most foods are seasoned correctly and in balance with one another	Excellent use of contrasting colors, visible texture, flavor and mouth feel. Food items are all seasoned correctly and in balance with one another		
Cooking Methods & Technique 0–10 points	0	1 2 3 4	5 6 7 8	9 10		
	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		

FOOD ITEM #3					POINTS	
Plating & Presentation 0–5 points	0	1 2	3 4	5		
	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		
Taste, Texture & Seasoning 0–5 points	0	1 2	3 4	5		
	Poor use of contrasting colors and visible texture. All food items are seasoned incorrectly and out of balance with one another	Fair use of contrasting colors, visible texture, flavor and mouth feel. Most foods are seasoned incorrectly and are out of balance with one another	Good use of contrasting color, visible texture, flavor and mouth feel. Most foods are seasoned correctly and in balance with one another	Excellent use of contrasting colors, visible texture, flavor and mouth feel. Food items are all seasoned correctly and in balance with one another		



CULINARY ARTS
LEVELS 3 & 4 RUBRIC (CONTINUED)

Cooking Methods & Technique 0–10 points	0	1 2 3 4	5 6 7 8	9 10		
	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		

Evaluator's Comments—Include two things done well and two opportunities for improvement:	TOTAL (94 Points Possible)	
	Evaluator #: _____	
	Evaluator Initials: _____	
		RC Initials: _____



CULINARY ARTS
STAR EVENTS POINT SUMMARY FORM
 (FOR USE WITH 3 PRODUCTION AND 2 TASTING EVALUATORS)

Participant Name: _____
Chapter: _____ **State:** _____ **Team #:** _____ **Station #:** _____ **Level:** _____

1. Make sure all information at top is correct. If a student named is not participating, cross their name(s) off. If a student does not show, write "No Show" across the top and return with other forms. Do NOT change student or station numbers.
2. Confirm STAR Competition(s) is mandatory solely for participation at the National Leadership Conference. States have the authority to decide whether this requirement applies to picking up the registration packet and confirming the event/schedule accuracy OR attending a state-specific orientation.
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ROOM CONSULTANT CHECK			POINTS
Confirm STAR Competition 0 or 1 point	Confirmed STAR Competition schedule in the FCCLA Adviser Portal by deadline (National Leadership Conference Only)		
	0 No	1 Yes	
Event Online Orientation Form 0 or 1 point	Online Orientation Form not completed in the Student Portal by deadline	Online Orientation Form completed in the Student Portal by deadline	
	0	1	
Proof of Project Summary Form Submission 0 or 1 point	Not presented to Room Consultant at participation time	Presented to Room Consultant at participation time	
	0	1	
Uniform & Appearance 0-3 points	Unprofessional uniform/attire or includes uncovered graphics/logo not permitted in event	Unprofessional appearance or attire as marked below: <input type="checkbox"/> Hair/beard restraints missing <input type="checkbox"/> Kitchen shoes not worn <input type="checkbox"/> Jewelry uncovered <input type="checkbox"/> Personal grooming does not meet guidelines	Professional attire worn: <input type="checkbox"/> Hair/beard restraints <input type="checkbox"/> Kitchen shoes <input type="checkbox"/> No visible jewelry <input type="checkbox"/> Personal grooming meets guidelines
	0	1 2	3

EVALUATORS' SCORES		ROOM CONSULTANT TOTAL (6 points possible)
Evaluator 1: _____	Initials: _____	
Evaluator 2: _____	Initials: _____	AVERAGE PRODUCTION SCORE (64 points possible)
Evaluator 3: _____	Initials: _____	AVERAGE PLATING SCORE (30 points possible)
Total Score: _____	<i>Divided by # of Evaluators</i>	FINAL SCORE (Average Evaluator Score plus Room Consultant Total)
_____	= AVERAGE PRODUCTION SCORE	
PLATING SCORES		
Evaluator 4: _____	Initials: _____	
Evaluator 5: _____	Initials: _____	
Total Score: _____	<i>Divided by # of Evaluators</i>	
_____	= AVERAGE PLATING SCORE	

Scores rounded only to the nearest hundredth (i.e., 79.99 not 80.00)
RATING ACHIEVED (circle one) **Gold:** 90-100 **Silver:** 70-89.99 **Bronze:** 1-69.99
VERIFICATION OF FINAL SCORE & RATING (please initial)

Evaluator 1: _____ Evaluator 2: _____ Evaluator 3: _____ Evaluator 4: _____ Evaluator 5: _____ Adult Room Consultant: _____ Event Lead Consultant: _____



CULINARY ARTS
LEVELS 3 & 4 RUBRIC (PRODUCTION)
 (FOR USE WITH 3 PRODUCTION AND 2 TASTING EVALUATORS)

Participant Name: _____
 Chapter: _____ State: _____ Team #: _____ Station #: _____ Level: _____

SAFETY & SANITATION					POINTS
Safety 0–5 points	0 Station is disorganized, safety is disregarded	1 2 Station is lacking neatness and organization, questionable knife and small equipment safety	3 4 Station is neat and organized, knife safety is good and most small equipment is handled safely and properly	5 Station is very neat and organized, all knives and small equipment are handled safely and properly	
Sanitation 0–5 points	0 Disregards safety and created unsafe and unsanitary conditions	1 2 Shows minimal safety and sanitation practices, surfaces inconsistently cleaned and sanitized, inconsistent hand washing	3 4 Inconsistently follows most safety and sanitation practices, food contact surfaces are cleaned and sanitized occasionally, occasional hand washing	5 Follows all safety and sanitation practices, food contact surfaces are cleaned and sanitized frequently, frequent hand washing	
Clean-up 0–4 points	0 Participant did not complete station clean-up with-in allotted 20 minutes	4 Participant completed station clean-up with-in allotted 20 minutes			

FOOD PRODUCTION					POINTS
Equipment, Tools & Techniques 0–10 points	0 Selection and usage of tools/equipment lacks understanding and demonstration of skills	1 2 3 4 Selection and usage of tools/equipment demonstrate some industry techniques	5 6 7 8 Selection and usage of tools/equipment demonstrates most industry techniques	9 10 Selects and uses all tools/equipment correctly and safely following industry techniques	
Mise en Place 0–5 points	0 Mise en Place is poorly executed and displays unacceptable organizational skills	1 2 Mise en Place is fairly organized and displays marginal organizational skills	3 4 Mise en Place is organized and displays sufficient organizational skills	5 Mise en Place is well executed and displays excellent organizational skills	
Use of Products 0–5 points	0 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	1 2 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	3 4 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	5 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
Cooking Methods & Technique 0–10 points	0 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	1 2 3 4 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	5 6 7 8 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	9 10 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

LEVELS 3 & 4 RUBRIC (PRODUCTION) (CONTINUED)
(FOR USE WITH 3 PRODUCTION AND 2 TASTING EVALUATORS)

FOOD ITEM #2											POINTS	
Cooking Methods & Technique 0–10 points	0	1 2 3 4			5 6 7 8				9 10			
	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			

FOOD ITEM #3											POINTS	
Cooking Methods & Technique 0–10 points	0	1 2 3 4			5 6 7 8				9 10			
	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			

Evaluator's Comments—Include two things done well and two opportunities for improvement:	TOTAL (64 Points Possible)	
	Evaluator #: _____ Evaluator Initials: _____ RC Initials: _____	



CULINARY ARTS

LEVELS 3 & 4 RUBRIC (PLATING, PRESENTATION & TASTING) (FOR USE WITH 3 PRODUCTION AND 2 TASTING EVALUATORS)

Participant Name: _____
 Chapter: _____ State: _____ Team #: _____ Station #: _____ Level: _____

FOOD ITEM #1					POINTS	
Plating & Presentation 0–5 points	0 Items are visually unappealing. Use of non-functional garnish	1 2 Obvious over or under sized portions. Improper size and/or stained plate is used with smudges	3 4 Slightly over or under portion size. Proper size plate with some smudges. No evidence of non-functioning garnish	5 Clean plate, appropriate portion size. No evidence of non-functional garnishing. Visually appealing		
Taste, Texture & Seasoning 0–5 points	0 Poor use of contrasting colors and visible texture. All food items are seasoned incorrectly and out of balance with one another	1 2 Fair use of contrasting colors, visible texture, flavor and mouth feel. Most foods are seasoned incorrectly and are out of balance with one another	3 4 Good use of contrasting color, visible texture, flavor and mouth feel. Most foods are seasoned correctly and in balance with one another	5 Excellent use of contrasting colors, visible texture, flavor and mouth feel. Food items are all seasoned correctly and in balance with one another		

FOOD ITEM #2					POINTS	
Plating & Presentation 0–5 points	0 Items are visually unappealing. Use of non-functional garnish	1 2 Obvious over or under sized portions. Improper size and/or stained plate is used with smudges	3 4 Slightly over or under portion size. Proper size plate with some smudges. No evidence of non-functioning garnish	5 Clean plate, appropriate portion size. No evidence of non-functional garnishing. Visually appealing		
Taste, Texture & Seasoning 0–5 points	0 Poor use of contrasting colors and visible texture. All food items are seasoned incorrectly and out of balance with one another	1 2 Fair use of contrasting colors, visible texture, flavor and mouth feel. Most foods are seasoned incorrectly and are out of balance with one another	3 4 Good use of contrasting color, visible texture, flavor and mouth feel. Most foods are seasoned correctly and in balance with one another	5 Excellent use of contrasting colors, visible texture, flavor and mouth feel. Food items are all seasoned correctly and in balance with one another		

FOOD ITEM #3					POINTS	
Plating & Presentation 0–5 points	0 Items are visually unappealing. Use of non-functional garnish	1 2 Obvious over or under sized portions. Improper size and/or stained plate is used with smudges	3 4 Slightly over or under portion size. Proper size plate with some smudges. No evidence of non-functioning garnish	5 Clean plate, appropriate portion size. No evidence of non-functional garnishing. Visually appealing		
Taste, Texture & Seasoning 0–5 points	0 Poor use of contrasting colors and visible texture. All food items are seasoned incorrectly and out of balance with one another	1 2 Fair use of contrasting colors, visible texture, flavor and mouth feel. Most foods are seasoned incorrectly and are out of balance with one another	3 4 Good use of contrasting color, visible texture, flavor and mouth feel. Most foods are seasoned correctly and in balance with one another	5 Excellent use of contrasting colors, visible texture, flavor and mouth feel. Food items are all seasoned correctly and in balance with one another		

Evaluator's Comments—Include two things done well and two opportunities for improvement:		TOTAL (30 Points Possible)
Evaluator #: _____ Evaluator Initials: _____ RC Initials: _____		