

Culinary Arts Sample Rubric

CULINARY ARTS (TWO CREDITS), ADOPTED 2015

General requirements. This course is recommended for students in Grades 10-12. Recommended prerequisites: Principles of Hospitality and Tourism and Introduction to Culinary Arts. Students shall be awarded two credits for successful completion of this course.

Skill	Significantly Limited Proficiency	Limited Proficiency	Partial Proficiency	Proficient	Advanced
Evaluates and determines equipment, ingredients, and procedures used in a professional food setting	Food is consistently missing 2-3 of the following preparations: properly cooked, correct ingredients, served on the correct equipment	Food is missing 2-3 of the following preparations: properly cooked, correct ingredients, served on the correct equipment	Food is missing 1-2 of the following preparations: properly cooked, correct ingredients, served on the correct equipment	Food is missing one of the following preparations: properly cooked, correct ingredients, served on the correct equipment	Food prepared is properly cooked (never overcooked/undercooked), all ingredients are correct (no ingredients missing), and the food is served in/on the correct equipment
Demonstrates their understanding of the various food-service operations such as quick service, fast-casual, casual, fine dining, institutional, and beverage service.	Customer service experience is poor, consistently missing 2-3 of the following: greeting, proper table setting or correct food/beverage service.	Creates a sub-par customer service experience occasionally missing 2-3 of the following: greeting, proper table setting or correct food/beverage service.	Creates a fair customer service experience occasionally missing 1-2 of the following: greeting, proper table setting or correct food/beverage service.	Creates a strong customer service experience rarely missing one of the following: greeting, proper table setting or correct food/beverage service.	Creates a consistent exemplary customer service experience with a greeting, proper table setting, and correct food/beverage service.
Uses technology and computer applications to manage food service operations	Rarely demonstrates the ability to operate technology applications to generate sales reports, if sales reports are generated, they have more than 10 errors	Sometimes demonstrates the ability to operate technology applications to generate sales reports, if sales reports are generated, they have 6-9 errors	Correctly operates technology applications to generate sales reports with 4-5 errors	Correctly operates technology applications to generate sales reports with 2-3	Correctly operates technology applications to generate sales reports with fewer than 2 errors