#### **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. Participants are encouraged to bring fully charged devices, such as laptops, tablets etc., to use for audiovisual *electronic portfolio* presentation at competition.
- 3. Chapters with multiple entries in this event must submit different projects for each entry. All projects must be developed and completed during a one-year span beginning July 1 and ending June 30 of the school year before the National Leadership Conference (NLC) and must be the work of the participant(s) only.
- 4. Online Orientation National Leadership Conference (NLC) participants are required to view the online orientation video and submit the STAR Events Online Orientation Form by the deadline to receive their one (1) point on the STAR Events Point Summary Form. The video and form will be on the FCCLA Student Portal and can be found under Surveys Applications. The video and form cannot be completed through the FCCLA Adviser Portal. Only one form per entry is required. Contact your State Adviser for orientation procedures for competitions held prior to the National Leadership Conference (NLC).
- 5. **STAR Events Schedule Confirmation** Chapter Advisers are required to confirm National Leadership Conference competitors' STAR Events Schedule in the FCCLA Portal by the date outlined on the FCCLA Website (Competitive Events Dates & Deadlines) for competitors to receive their one (1) point on the Points Summary Form. This must be completed in the FCCLA Adviser Portal by visiting the Meetings & Events tab, selecting the National Leadership Conference, and choosing "Confirm STAR Competition."
- 6. Participants who do not follow the event guidelines or the definition of the event, or if they create an item that does not align with the current event topic, their project will not be considered for evaluation. However, the participant can still participate in the competition by giving an oral presentation and will only be evaluated based on that presentation.
- 7. Questions related to the Culinary Arts STAR Event should be directed to <a href="mailto:culinary@fcclainc.org">culinary@fcclainc.org</a>.

#### **CLICK TO VIEW NATONAL DEADLINES**

CAREER PATHWAYS ALIGNMEN	Т		
Human Services	Hospitality & Tourism	Education & Training	Visual Arts & Design

EVENT LEVELS					
Level 1:	Level 2:	Level 3:	Level 4:		
Through Grade 8	Grades 9–10	Grades 11–12	Postsecondary		
Review the "Event Description and Levels" section of the policies in the front of the guidelines 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



# **COMPETITION RECIPES/FORMULAS**

COMPETITION FORMAT	
Competition Recipes/Formulas	Recipes/Formulas for the National Leadership Conference will be released annually in the spring and will be available by clicking on the red folder on the next page. Check with your state adviser for district/regional/state recipes.

### **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 officially published recipe, menu, and ingredients at check—in. Only the official recipes are permitted.

# **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 the work area and obtain supplies if required. Examples of allowable activities include placing equipment, verifying oven temperatures, measuring products, and cleaning/washing 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

### **SPECIFICATIONS**

SPECIFICATIONS	LEVELS 3 & 4
State Leadership Conference	States may administer a culinary knowledge test at regional/district and state competitions if
(SLC) Testing	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: Wear clean and appropriate professional chef attire. This attire consists of any color chef coat or jacket, industry pants or commercial uniform pants, an apron, a hair covering or chef hat, and closed-toe kitchen shoes with non-slip soles and sealed, non-melting uppers (canvas shoes are not suitable). For accessories, limit them to a watch; no other jewelry or accessories are allowed. Facial hair is permitted if adequately covered. If your hair extends beyond the neckline, it must be properly restrained with a hairnet. Keep makeup minimal, and avoid using cologne. In cases where nail polish or artificial nails are worn, gloves are required. Chef attire may feature acceptable graphics such as the FCCLA logo, school, chapter, or state name or logo, and individual name. Additional logos are not permitted and must be covered with cloth tape.



# **SPECIFICATIONS (CONTINUED)**

SPECIFICATIONS	LEVELS 3 & 4
Safety and Sanitation	Participants and their work areas are kept sanitary and organized, meeting the following standards: The 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 the event within the designated time.
Food Production	Participants will have 60 minutes to prepare food products 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 for 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 the 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 the recipe.



### STAR EVENTS POINT SUMMARY FORM

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

- 1. Make sure all information at the 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.
- 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 the evaluation, verify the evaluator scores and fill in the 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 the competition, double-check all scores, names, and student numbers to ensure accuracy. Sort results by *team* order and turn them into 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 Ac (National Leadership Conference C <b>0</b> No			•	
Event Online Orientation Form 0 or 1 point	Online Orientation Form not completed in the		1 Online Orientation Form completed in the Student Portal by deadline		
Proof of Project Summary Form Submission 0 or 1 point	Not presented to Room Consult participation time	ant at	Presented to R	1 Room Consultant at participation	
Uniform & Appearance 0–3 points	Unprofessional uniform/attire or includes uncovered graphics/logo not permitted in event	Jewelry un	rked below: restraints bes not worn covered rooming does	Rrofessional attire worn: Hair/beard restraints Kitchen shoes No visible jewelry Personal grooming meets guidelines	
EVALUATORS' SCORES				ROOM CONSULTANT TOTAL	
Evaluator 1:   Initials: (6 points possible)  Evaluator 2:   Initials: (94 points possible)  Total Score:   Divided by # of Evaluators					
Evaluator 1: Evaluator	2: Evaluator 3:	Adult Roo	m Consultant: _	Event Lead Consultar	nt:



LEVELS 3 & 4 RUBRIC

<b>Participant Na</b>	me:					
Chapter:			Team #	: Station #:	Level:	
SAFETY & SAI	NITATION					POINTS
<b>Safety</b> 0–5 points	<b>0</b> 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		
<b>Clean–up</b> 0–4 points	O Participant did not complete station clean–up with–in allotted 20 minutes	Participant completed station clean–up with–in allotted 20 minutes				
FOOD PRODL	ICTION					POINTS
Equipment, Tools & Techniques 0-10 points	O 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		
<b>Mise en Place</b> 0–5 points	Mise en Place is poorly executed and displays unacceptable organizational skills	1 2 Mise en Place is fairly organized and displays marginal organizational skills 1 2	3 4 Mise en Place is organized and displays sufficient organizational skills	5 Mise en Place is well executed and displays excellent organizational skills		
<b>Use of Products</b> 0–5 points	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	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	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	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	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	5 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	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	I 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	For the second of the second o	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		

# FCCLA.

FOOD ITEM #	<del>‡</del> 2					POINTS
	0	1 2	3 4	5		
Plating & Presentation 0–5 points	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	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		
Cooking Methods & Technique 0–10 points	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	I 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	Froper 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 #	t3		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	O 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	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		
Cooking Methods & Technique 0–10 points	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	I 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		
Evaluator's Comn	nents–Include two things don			ı		
					TOTAL (94 Points Possible)	
					Evaluator #:	
					Evaluator Initials:	
I					RC Initials:	



# 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.
- 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
	Confirmed STAR Comp	etition schedule	in the FCCLA Ad	lviser Portal by deadline	
Confirm STAR Competition	(Na	ational Leadershi	ip Conference O	nly)	
0 or 1 point	0 1				
	No		Yes		
Event Online Orientation Form	0		1		
	Online Orientation Form not completed in the		Online Orientation Form completed in the		
0 or 1 point	Student Portal by deadline		Student Portal by deadline		
Proof of Project Summary Form	0			1	
Submission	Not presented to Room Consult	tant at	Presented to F	Room Consultant at participation	
0 or 1 point	participation time		time		
	0	1	2	3	
	Unprofessional uniform/attire	Unprofessional	appearance	Professional attire worn:	
	or includes uncovered	or attire as mai	rked below:	Hair/beard restraints	
Uniform & Appearance	graphics/logo not permitted	Hair/beard	restraints	Kitchen shoes	
0–3 points	in event	missing		No visible jewelry	
o 3 points		Kitchen shoes not worn		Personal grooming meets	
		Jewelry un		guidelines	
			rooming does		
		not meet g	uidelines		
EVALUATORS' SCORES				ROOM CONSULTANT TOTAL	
Evaluator 1:	Initials:			(6 points possible)	
Evaluator 2:	Initials:			AVERAGE PRODUCTION SCORE	
Evaluator 3:	Initials:			(64 points possible)	
Total Score:	Divided by # of Evaluators			AVERAGE PLATING SCORE	
<del></del>	= AVERAGE PRODUCTION SCOR	RE —		(30 points possible)	
				FINAL SCORE	
PLATING SCORES				(Average Evaluator Score plus	
Evaluator 4:	Initials:			Room Consultant Total)	
Evaluator 5:	Initials:				
Total Score:	Divided by # of Evaluators				
	= AVERAGE PLATING SCORE				
Scores rounded only to the neares					
RATING ACHIEVED (circle one)	<b>Gold:</b> 90–100 <b>Silver:</b> 70	)–89.99 <b>B</b> ı	ronze: 1–69.99		
VERIFICATION OF FINAL SCORE &	RATING (please initial)				
Evaluator 1: Evaluator 2:	Evaluator 3: Eva	aluator 4:	Evaluator 5: _		t Lead ultant:



LEVELS 3 & 4 RUBRIC (PRODUCTION)  Participant Name:							
	me:		Team #	: Station #:	Level:		
SAFETY & SAI	NITATION					POINTS	
Safety 0–5 points	<b>0</b> 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	O Disregards safety and created unsafe and unsanitary conditions	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			
<b>Clean-up</b> 0–4 points	Participant did not complete station clean–up with–in allotted 20 minutes	Participant completed station clean–up with–in allotted 20 minutes					
FOOD PRODU	JCTION					<b>POINTS</b>	
Equipment, Tools & Techniques 0–10 points	O 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			
<b>Mise en Place</b> 0–5 points	O 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	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	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	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	Froper 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	O 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	I 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	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 #						POINTS	
Cooking Methods & Technique 0–10 points	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	I 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	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			

# FCCLA.

FOOD ITEM	#3					POINTS
	0	1 2 3 4	5 6 7 8	9 10		
	Improper cooking methods	Improper cooking methods	Proper cooking methods	Proper cooking methods		
	and techniques used. Food	and techniques used to	and techniques mostly	and techniques used to		
	served at unsafe	produce food. Some food	used to produce quality	produce quality food.		
Cooking	temperatures. All	served at an unsafe or	food. Most food is served	Served at safe and proper		
Methods &	sauces/dressings are	improper temperature.	at a safe and proper	temperatures. All		
Technique	served at incorrect	Most	temperature. Most	sauces/dressings are		
0–10 points	temperature or	sauces/dressings are	sauces/dressings are	served at the correct		
0-10 bourts	consistency. Maillard	served at the incorrect	served at the correct	temperature and		
	reaction is poorly	temperature and	temperature and	consistency. Maillard		
	executed, if required	consistency. Maillard	consistency. Maillard	reaction is properly		
		reaction is improperly	reaction is mostly properly	executed, if required		
		executed, if required	executed, if required			
Evaluator's Con						
					TOTAL	
					(64 Points Possible)	
					Evaluator #:	
					Evaluator Initials:	
					RC Initials:	



# LEVELS 3 & 4 RUBRIC (PLATING, PRESENTATION & TASTING)

Participant Na	nme:	,	,				
Chapter:				: 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	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			
FOOD ITEM #	2					<b>POINTS</b>	
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	Poor use of contrasting colors and visible texture. All food items are seasoned incorrectly and out of balance with one another	Tair 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	Poor use of contrasting colors and visible texture. All food items are seasoned incorrectly and out of balance with one another	T 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	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 Comn	nents–Include two things don	e well and two opportunities	for improvement:		TOTAL (30 Points Possible)		
					Evaluator #:		
					Evaluator Initials		

RC Initials: \_\_\_\_