

Exhibit H – Culinary

Sample Culinary Competition Score Sheet

(Real Rubrics also have space for comments/more details)

EVALUATION CRITERIA	POOR	FAIR	GOOD	VERY GOOD	EXCELLENT	SCORE
Product Check-In						
Product Check-In Including but not limited to: <ul style="list-style-type: none"> • Proper temperature • Proper packaging • Complete product inventory list(s) 	1	2	3	4	5	
Team Presentation/Work Skills/Organization						
Team Appearance Including but not limited to: <ul style="list-style-type: none"> • White chef coats, long sleeve • Black or checkered pants • Uniform clean & presentable • Hard sole shoes • Hats, aprons, and arm band (provided) • Team uniformity 	1	2	3	4	5	
Work Organization/ Teamwork Including but not limited to: <ul style="list-style-type: none"> • Utilization of a team plan • Mastery of skills required for individual tasks • Workload evenly distributed • Team cohesiveness • Communication • Professionalism • Proper Production Mise en Place • Proper time management 	1	2	3	4	5	
Proper Cooking Procedures Including but not limited to: <ul style="list-style-type: none"> • Appropriate cooking method for product used • Required cooking techniques used minimum of two cooking methods from provided list • Cooking procedures done in a time efficient manner • Proper amount of product for recipe requirements • Effective use of remaining product • Proper pans and tools for intended use 	1	2	3	4	5	
Knife Skills <ul style="list-style-type: none"> • Consistency • Accuracy • Safety • Waste 	1	2	3	4	5	

Degree of Difficulty Including but not limited to: <ul style="list-style-type: none"> • Creativity • Complicated techniques • Preparation of item during competition rather than using commercial product 	1	2	3	4	5	
Safety and Sanitation						
Follows Safety and Sanitation Procedures Including but not limited to: <ul style="list-style-type: none"> • Personal hygiene • Proper knife safety • Proper use and handling of food contact surfaces 	1	2	3	4	5	
Proper Food Handling Including but not limited to: <ul style="list-style-type: none"> • Proper use of gloves • Appropriate temperature control of ingredients • Proper sanitation practices regarding food contact surfaces • Proper storage of food • Avoidance of cross contamination 	1	2	3	4	5	
Work Area Cleaned Including but not limited to: <ul style="list-style-type: none"> • Work area cleaned in appropriate time frame • Return of station to original condition 	1	2	3	4	5	
Product Taste						
Product Taste - Starter A subjective category based on tasting judges' expertise	1-2	3-4	5-6	7-8	9-10	
Finished Product						
Appearance - Starter Including but not limited to: <ul style="list-style-type: none"> • Balance of color • Shape • Texture • Portion size 	1	2	3	4	5	
Product Taste						
Product Taste - Entrée A subjective category based on tasting judge's expertise	1-3	4-6	7-9	10-12	13-15	

Finished Product						
Appearance - Entrée Including but not limited to: <ul style="list-style-type: none"> • Balance of color • Shape • Texture • Portion size 	1	2	3	4	5	
Product Taste						
Product Taste - Dessert A subjective category based on judge's expertise	1-2	3-4	5-6	7-8	9-10	
Finished Product						
Appearance - Dessert Including but not limited to: <ul style="list-style-type: none"> • Balance of color • Shape • Texture • Portion size 	1	2	3	4	5	
Menu and Recipe Presentation						
Presentation Including but not limited to: <ul style="list-style-type: none"> • Typewritten • Recipe structure • Menu presentation • Recipe costing • Menu pricing • Within food cost guidelines • Sources and acknowledgements listed 	1	2	3	4	5	
DISQUALIFICATION			PENALTY			
Reason for Disqualification:			Reason for Penalty:			
_____ Team received coaching during the event.			_____ Team did not leave station in a sanitary manner. 3 points.			
_____ Team used an electric/battery operated device or additional butane burner.			_____ Team begins any competition segment before their assigned start time. 1/4 point per 15 seconds up to 10 minutes.			
_____ Team did not produce two (2) complete meals.			_____ Team did not complete within allotted time. 1/4 point per 15 seconds up to 10 minutes.			
_____ Team started Meal Production more than 10 minutes early.			_____ Team started early. 1 point/min. up to 10 minutes.			
_____ Team completed Meal Production more than 10 minutes late.			_____ Team used prohibited pre-prepared ingredient. 5 points.			
_____ Team did not arrive at proper time.			_____ Team produced two meals, but not identical. 2 points.			
_____ Team did not compete in each segment.			_____ Team used dishes/glassware other than those provided by Event Organizers. 5 points.			
_____ General disqualifications listed on page 5.			_____ Replacement product did not meet requirements and was discarded. 3 points.			
			_____ Team did not submit folders with menu, plate photographs, recipe and recipe costing at Product Check-in. 2 points.			
			_____ Team did not utilize knife cuts in final plate presentation. 2 points			
			_____ Team manager handled equipment or food during competition. 5 points			