

Name: _____ Date: _____ Period: _____

Culinary Essentials
Unit 2 The Foodservice Industry
Culinary Project: Your Career in Foodservice

Evaluation Rubric

Directions Use the Self-Evaluation Guidelines below to assess the content of your Culinary Project. Rate your performance and give yourself a score for each Criterion. Then give your answers and this completed Evaluation Rubric to your teacher to evaluate.

Self-Evaluation Guidelines

Exemplary (10–8 points)	Satisfactory (7–4 points)	Poor (3–0 points)
<ul style="list-style-type: none"> • Includes all of the required content elements • Very well organized • All details provided • No grammatical errors • Creatively designed and executed 	<ul style="list-style-type: none"> • Includes some of the required content elements • Well organized • Many general details provided • Few grammatical errors • Neatly keyed or handwritten 	<ul style="list-style-type: none"> • Includes few or none of the required content elements • Disorganized • Few or no details provided • Many grammatical errors • Typos or illegible handwriting

Criteria	Exemplary (10–8 points)	Satisfactory (7–4 points)	Poor (3–0 points)	Student Score	Teacher Score
Content					
Research foodservice careers and summarize your findings.					
Write questions on your chosen career to ask a person working in this career.					
Take notes during the observation and write a summary.					
Create a real restaurant scene where you play the part of your career.					
In your scene, show an understanding of the roles and responsibilities of different restaurant jobs.					
Present your real restaurant scene to the class.					
Mechanics					
Evaluate the organization of writing.					
Evaluate the level of detail of your observation sheet.					
Check for accuracy of spelling and grammar.					
Evaluate your speaking and listening skills.					
Total					