

Name: _____ Date: _____ Period: _____

Culinary Essentials
Unit 4 The Professional Kitchen
Culinary Project: Standardized Recipes

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 standardized recipes and summarize your findings.					
Write questions on standardized recipes to ask a chef or cook.					
Take notes during the interview and write a summary.					
Create a standardized recipe, including details on setup, equipment, ingredients, procedures, and cooking instructions.					
Present your findings and standardized recipe to the class.					
Mechanics					
Evaluate the extent of your research.					
Evaluate the level of detail of interview questions.					
Check the content, detail, and correctness of your recipe.					
Check for accuracy of spelling and grammar.					
Evaluate your speaking and listening skills.					
Total					