

Name: _____ Date: _____ Period: _____

**Food Nutrition and Wellness
Unit 3 Food and Kitchen Safety
Thematic Project: Plan a Safe Kitchen
Evaluation Rubric**

Directions Use the Self-Evaluation Guidelines below to assess the content of your Unit Thematic 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

Unacceptable (0-3points)	Satisfactory (4-7 points)	Exemplary (8-10 points)
<ul style="list-style-type: none"> • Disorganized • Few or no details provided • Many grammatical errors • Typos or illegible handwriting 	<ul style="list-style-type: none"> • Well organized • Many general details provided • Few grammatical errors • Neatly typed or handwritten 	<ul style="list-style-type: none"> • Very well organized • All details provided • No grammatical errors • Creatively designed and executed

Criteria	Unacceptable (0-3 points)	Satisfactory (4-7 points)	Exemplary (8-10 points)	Score
Research kitchen safety and sanitation regulations.				
Write a summary of your research.				
Write a list of interview questions.				
Interview someone in the community whose place of business is regulated by the health department.				
While interviewing, take notes, and after interviewing, transcribe your notes.				
Plan a kitchen that promotes safety and sanitation practices.				
Create a graph that includes callouts that explain the parts of the kitchen and how they promote food and kitchen safety.				
Make a presentation to your class.				
Mechanics				
Evaluate the organization of writing				
Evaluate the level of detail				
Check for accuracy of grammar				
Evaluate neatness and legibility.				
Total				