



Scoring Rubric—Kitchen Lab Performance Evaluation

SCORE >	1 (Needs Improvement)	2 (Poor)	3 (Average)	4 (Good)	5 (Exceptional)
SANITATION Appearance/ Uniform	Could not participate due to improper attire and/or shoes for kitchen; poor hygiene—dirty fingernails, etc.	Dressed improperly; needed to make major modifications to attire, hair, and/or hands in order to participate	Dressed properly for activity, minor modifications to hair and/or hands in order to work in kitchen	Dressed properly, hair restrained, and hands washed—no modifications necessary before beginning activity	Exceptionally neat, clean; arrived ready to begin work
Workstation	Poorly maintained work space during lab activity; cross-contamination and/or unsanitary conditions present	Work space not well-maintained during activity; needed coaching to remedy conditions	Maintained moderately-clean work space; some threat of cross-contamination during lab activity	Maintained clean work space; avoided cross-contamination throughout activity	Maintained exceptionally clean and sanitary work space throughout activity; no cross-contamination or unsanitary conditions
Work Habits	Frequent touching of face, hair, unclean surfaces; little concern for cleanliness; no visible handwashing	Poor handwashing technique and/or frequency; no visible concern for cleanliness	Adequate handwashing technique and/or frequency; adequate concern for general cleanliness	Frequent, proper handwashing; minimal touching of face, hair, or unclean surfaces; noticeable concern for cleanliness	Extreme care with cleanliness and handwashing and keeping hands clean; no touching of face, hair, or unclean surfaces
Clean-Up	Inspection shows no cleaning of equipment, utensils, and/or surfaces; items were left unwashed	Inspection shows poor cleaning of equipment, utensils, and/or surfaces; items must be rewashed before further use	Inspection shows adequate cleaning of equipment, utensils, and/or surfaces; some disorganization in storage	Inspection shows clean equipment, utensils, and/or surfaces; items are properly stored	Inspection shows clean equipment, utensils, and/or surfaces; items are organized and stored with care
MISE EN PLACE Prep/Planning	No planning or advance preparation demonstrated	Minimal planning; lack of efficiency	Adequate planning and efficiency	Thorough planning evident before and during activity	Extremely prepared; highly efficient
Waste	Unacceptable amount of food and/or supplies wasted due to lack of planning and/or concern	Large amount of food and/or supplies wasted; waste could have been prevented	Acceptable amount of food and/or supplies wasted	No food and/or supplies wasted	Food and/or supplies were conserved, not used
Time Management	Large amount of wasted time and/or inactivity; activity not completed	Did not complete in time allotted due to inefficient use of time	Average organization; completed activity relatively on time	Completed activity and all clean-up tasks on time	Exceptionally organized; completed activity ahead of time
EQUIPMENT Use/Operation	Improper use of tools and/or equipment resulting in breakage or injury to self and/or others	Careless use of tools and/or equipment resulting in excessive wear and tear to items	Adequate care of tools and/or equipment; no misuse noted	Shows respect for tools and supplies; normal wear and tear	Extreme care taken with all tools and equipment
TECHNIQUE Skill Level	Unacceptable skill level; does not meet minimum requirements for technique at this time	Needs practice and coaching to meet average skill level	Properly demonstrates skill with some prompting	Proficient at skill without supervision	Exemplary demonstration of skill, level is beyond expectations at this time, can assist others
TEAMWORK Cooperation	Disrupts and/or antagonizes others	Shows disrespect for others and/or their work or property	Works with others without supervision	Demonstrates patience and respect for others	Eagerly assists others

BONUS POINTS

At the teacher's discretion, bonus points should be considered and awarded to students who go above and beyond expectations during the activity.

Examples of exceptional performance might include the following:

- Positive attitude
- Helpfulness and patience with other students
- Willingness to take on extra tasks; volunteering
- Performance of complicated or advanced techniques or tasks

FINAL SCORE

The final score is determined by adding together the evaluation score and the bonus points. That number is then compared to the number of points possible (50 points per activity). Teachers should apply their own classroom grading scale to the final score amounts. It is recommended that students achieve an average score of at least 31 points in order to satisfactorily pass each lab.

SAMPLE GRADING SYSTEMS

Total Points (incl. Bonus Pts.)	Percentage System	Letter Grade System	Satisfaction Rating System	Pass/Fail Rating System
46 or higher	92% to 100+%	A	S	P
41 to 45	82% to 91%	B	S	P
36 to 40	72% to 81%	C	S	P
31 to 35	62% to 71%	D	S	P
30 or below	60% or below	F	U	F