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| --- | --- | --- | --- | --- | --- |
| Score | 20 | 15 | 10 | 5 | 0 |
| Professional Appearance | Hair covering, apron, uniform, closed toed shoes, clean hands free from nail polish and free from jewelry | Missing 1-2 item from professional dress | Missing 3-4 items from professional dress | Showed some attempt to dress professional | Lacks all requirements for professional appearance. |
| Followed Recipe | Mixing method was followed, all ingredients were included. Oven temp is correct for recipe. | Did not follow mixing method | Cooked too long, slightly burned | Left out one ingredient in recipe | Did not follow recipe |
| Adjustments | Made proper adjustments to oven temp, serving size is appropriate, ingredients are adjusted. | Made too much product, used the right oven temp, correct serving size | Undercooked, made too many for presentation | Burned the product | Made no adjustments |
| Product Appearance | Attractive, consistent, uniform in shape/size, Correct color, proper moisture/dryness crumbly/chewy, | Some inconsistency in moisture/dryness and/or crumbly/chewines s | Inconsistent in size, shape, color | No attempt at consistency. Product looks unappetizing. | Inedible |
| Safety/ Sanitation | Proper knife skills, Sanitation bucket, Began and ended with a sanitized table, kept raw and cooked foods separate, used gloves for “ready to eat” foods. Station is organized and easily navigable. | Didn’t use gloves for “ready to eat” foods, used sanitation bucket before beginning, during, and when finished cooking, kept raw foods away from cooked “ready to eat” foods. | Didn’t sanitize table before beginning, during or when finished, lacking gloves when handling “ready to eat” foods, kept raw foods from cooked “ready to eat” foods. | Little attempt at sanitation practices: station is unorganized with raw food/ dirty dishes near cooked “ready to eat” foods, no use of gloves. | Did not follow safety and sanitation requirements, scared to eat. |
| Time Management | Used time wisely, preparation time and clean up time was used accordingly. Cleaned station floor and area when done. | Didn’t clean station when finished during time allotted. Made adjustments when preparing and cooking foods | Floor around station and sinks were left dirty. Made adjustments when preparing and cooking product | Presented unfinished product.  Kitchen sink, floor and station was left dirty | Ran out of time allotted for cooking, cleaning, and baking to present product |
| Presentation | Brought a display plate for product and recipe to be displayed.  Presented three edible | Didn’t present a recipe to judges. Presented a product on a | Didn’t present a recipe to judges, didn’t present on a plate/plater but | Inedible product presented to judges | Unable to present product |

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|  | products to be tasted | plate/platter and presented three edible products | presented three edible products |  |  |
| Total  /140 |  |  |  |  |  |

Lead Consultant Evaluator