

# BAKE A COOKIE

## Rubric

Name(s) of Participant \_\_\_\_\_

School \_\_\_\_\_ Category \_\_\_\_\_

### ORAL PRESENTATION ( 0 to 50 possible points)

<b>Introduction</b> 0-5 points	0 No obvious introduction	1-2 Introduction not effective in capturing attention	3-4 Somewhat creative and attention grabbing.	5 Introduction captured attention immediately		
<b>Equipment List/ Safety and Sanitation</b> 0-5 points	0 Both the equipment list is incomplete AND safety and sanitation precautions are inappropriate	1-2 The equipment list is incomplete OR safety and sanitation precautions are inappropriate	3-4 The equipment list is complete and safety and sanitation precautions are appropriate	5 List is fully complete and safety and sanitation are fully completed.		
<b>FCCLA Process Summary</b> 0-5 points	0 Product summary is lacking information and/or is poorly written	1-2 Product summary is thorough and well-written	3-4 Product summary is good and has appropriate language	5 Product summary has all information needed and is in correct order.		
<b>Cost and Evaluation</b> 0-5 points	0 Actual cost of one serving and one package is missing or inaccurate AND suggested pricing is missing or inappropriate	1-2 Actual cost of one serving and one package is missing or inaccurate OR suggested pricing is missing or inappropriate	3-4 Actual cost of one serving and one package is accurate; suggested pricing is appropriate Appearance 0-3 points	5 All things add up and all costs are correct		
<b>Storyboard</b> 0-5 points	1-2 Display is neat, but contains grammatical or spelling errors and is organized poorly	3 Display is neat, legible, and professional, with correct grammar and spelling	4 Neat and professional, correct grammar.	5 Appropriate number of photographs, arranged well to tell a story		
<b>Recipe</b> 0-5 points	0 Recipe not available during presentation	1-2 Recipe has errors and is missing steps. Recipe is not neatly or clearly written	3-4 Recipe is available but has errors or is hard to understand	5 Recipe is clearly written, easy to understand, complete and neatly presented.		
<b>Voice – pitch, tempo, volume</b> 0-5 points	0 Voice qualities not used effectively	1-2 Voice quality is adequate	3-4 Voice quality is good, but could improve	5 Voice quality is outstanding and pleasing		

<b>Body Language</b> 0-5 points	0 Uses inappropriate gestures, posture or mannerisms, avoids eye contact/inappropriate clothing	1-2 Gestures, posture, mannerisms and eye contact is inconsistent/ clothing is appropriate	3-4 Gestures, posture, mannerisms, eye contact, and clothing are appropriate	5 Gestures, posture, mannerisms, eye contact, and clothing enhance presentation		
<b>Grammar/Word Usage/ Pronunciation</b> 0-5 points	0 Extensive (more than 5) grammatical and pronunciation errors	1-2 Some (3-5) grammatical and pronunciation errors	3-4 Few (1-2) grammatical and pronunciation errors	5 Presentation has no grammatical or pronunciation errors		
<b>Questions</b> 0-5 points	0 Did not answer evaluators' questions	1-2 Unable to answer some questions  Responded to all questions but without ease or accuracy	3-4 Gave appropriate responses to evaluators' questions	5 Responses to questions were appropriate and given without hesitation		

TOTAL SCORE: \_\_\_\_\_

Comments:

Judge Signature: \_\_\_\_\_

# Cookie Baking Competition Criteria

Divisions: Level 1, Level 2, Level 3

An individual or team (up to 3) event

Participants can choose to use a DIGITAL Portfolio (30 slide maximum), a HARDCOPY Portfolio (30 page maximum) or a Display Board. An oral presentation using the portfolio/display will be presented to the judges.

This competition is a **presentation** about the process of baking a cookie, the cost analysis and safety precautions needed. There will NOT be any baking done on site. A product is not presented to the judges. It will all be communicated through pictures and presentation methods.

Each contestant will select a cookie recipe of their choice.

The FCCLA Planning Process will be used in the process of selecting the cookie recipe and making the cookie. The FCCLA Planning Process will be included in the presentation.

Safety and Sanitation practices for the cookie process will be illustrated in the presentation and followed in the process.

Cost Evaluation should include a price breakdown for each ingredient and a cost per cookie. Then determine the packaging method, cost of packaging and what the cookie could sell for.

A storyboard with pictures illustrating each step of the process should be included in the presentation.

Presentation can be a maximum of 10 minutes. A warning will be given at 9 minutes and participant will be stopped at 10 minutes.

Scores will be given for presentation skills (grammar, body language, etc).

Participants can wear either chef attire or FCCLA official dress. Costumes are not allowed.