



CULINARY CHICKEN FABRICATION

Rubric

Name of Participant _____
 State _____ Participant # _____ Category _____

SAFETY AND APPEARANCE				Points
Clothing and Appearance 0-5 points	0-1-2 Non-professional appearance, attire and/or grooming	3-4 Neat appearance, attire and grooming, but lacks professionalism	5 Professional appearance, attire and grooming	
Safety 0-10 points	0-1-2-3-4 Disregard of safety creating unsafe situation during preparation	5-6-7-8 Shows minimal safety concerns during preparation	9-10 Follows all safety practices	
Sanitation 0-10 points	0-1-2-3-4 Unsanitary situation creates unsafe product situation during preparation	5-6-7-8 Shows minimal sanitation concerns during preparation	9-10 Follows all sanitation practices	
Preparation Temperature 0-10 points	0 Food items not held/handled to maintain proper temperature	5 Some food items not held/handled to maintain proper temperature	10 All food items were held/handled at proper temperatures	
FOOD PREPARATION				
Equipment, Tools and Techniques 0-10 points	0-1-2-3-4 Selection and usage of tools/equipment lacks understanding and demonstration of skills	5-6-7-8 Selection and usage of tools/equipment occasionally lacks appropriate industry techniques	9-10 Selects and uses all tools and equipment correctly	
Mise en place, Time Management Scraps and Waste 0-10 points	0-1-2-3-4 Did not manage time or utilize mise en place to complete each task, excessive waste	5-6-7-8 Managed time and mise en place to complete most tasks on time, some waste	9-10 Utilized time and mise en place to complete each task on time, minimal waste	
KNIFE SKILLS/FOOD PRESENTATION				
Overall Product Appearance and Presentation (consistent, creative presentation, correct proportions) 0-15 points	0-1-2-3 Lacks workmanship, some of the display unacceptable proportions	4-5-6-7 Ordinary quality of workmanship, improvement needed in proportions	8-9-10-11 Competent workmanship, acceptable proportions	12-13-14-15 Extremely high quality workmanship, accurate proportions
Chicken Fabrication 0-10 points	0-1 None cut uniformly or to industry standards	2-3-4 One or two pieces cut uniformly, minimal attempt to debone and/or skin breast	5-6-7-8 Most pieces cut uniformly, made cleanly, breasts deboned and skinned to industry standards	9-10 Both halves cut uniformly, clean cuts made through joints, breasts deboned and skinned to industry standards
Knife Cuts 0-10 points	0-1 Incorrect cut or not uniform size or shape	2-3-4 Some assigned techniques but little growth in skill/performance	5-6-7-8 Most of assigned techniques, some growth in skill/performance needed	9-10 All assigned techniques, student is competent in skill/performance

VERIFICATION OF SCORE (please initial)

Evaluator _____

Room Consultant _____

Event Consultant _____

TOTAL
(90 points possible)



KITCHEN
CONCEPTS