



Culinary Arts, a *team event*, recognizes participants enrolled in a Family and Consumer Sciences culinary arts industry training program for their ability to work as members of a team to produce a quality meal using industrial culinary arts/food service techniques and equipment. Teams of participants must develop a plan for the time allotted, prepare menu items given to them at the time of the event, and present their prepared items to evaluators.

EVENT LEVEL

Level 3: grades 11-12

See page 83 for more information on event levels.

ELIGIBILITY & GENERAL INFORMATION

- Review "Eligibility and General Rules for All Levels of Competition" on page 85 prior to event planning and preparation.
- 2. Teams should be made up of up to three participants from the same chapter or state.
- 3. Eligible participants are members who are currently or have been enrolled in a Family and Consumer Sciences culinary arts industry training program, as determined by their state department of education. Students enrolled in general food and nutrition courses not preparing them for a career or employment in culinary arts are not eligible.

- The competition menu and equipment list for the National Leadership Conference will be posted on the FCCLA national website by April 1. Any necessary large equipment will be provided for national competition. Only items on the list may be brought to the event. Any items not on the equipment list will be removed and returned to the team after clean-up. For regional/state competitions, menus and equipment lists will be provided by the host facility and/or state association.
- 5. Each team must complete the online project summary form located on the "Surveys" tab of the FCCLA Portal and provide signed proof of submission at the assigned participation time.
- 6. Participants will receive team scores on their personal appearance, and food production.
- 7. National Leadership Conference participants will view the online orientation video found on the official FCCLA YouTube channel, available in early June. Each entry must complete and submit the required form to the event room consultant at the time of competition. Only one form per entry is required. Contact State Advisers for orientation procedures for competitions prior to National Leadership Conference.

GENERAL INF	ORMATION							
Number of Participants per Entry	Prepare Ahead of Time	Equipment Provided	Competition Dress Code	Participant Set Up / Prep Time	Room Consultant & Evaluator Review Time	Maximum Oral Presentation Time	Evaluation Interview Time	Total Event Time
1 -3	Equipment	Large equipment, food	Chef's uniform as described	20 minutes prep time	20 minutes equipment check	60 minutes food production	15 minutes cleanup	1 hour and 55 minutes

	PRESENTAT	ION ELEMENT	S ALLOWED							
	Audio	Costumes	Easel(s)	File Folder	Flip Chart(s)	Portfolio	Props/ Pointers	Skits	Presentation Equipment	Visuals
ĺ		Chef Attire								
		Required								

Procedures and Time Requirements

Participants v	vill report to the designated room at the specified time with all required equipment and wearing appropriate, clean
attire. Teams	will turn in a prepared time management plan prepared on the published menu. Teams will be given a menu and all
required recip	pes and ingredients.
20 minutes	Uniform and equipment inventory check. Time management plan returned at the end of equipment check.
	Identical food items will be available to each team. No other food products, garnishes, or condiments may be
20 minutes	brought to the event. Teams will have 20 minutes to organize work area, obtain supplies, and adapt the time
	management plan, if required. Examples of allowable activities include placing equipment, verifying oven
	temperatures, measuring products, and clean/wash products. No products may be cut, peeled, sliced, etc.
60 minutes	Teams will have 60 minutes to prepare required food products according to recipe specifications.
10 minutes	After 60 minutes, participants will present two plates for evaluation of appearance, taste, and temperature.
5 minutes	Participants will have 15 minutes to clean up their workstations and return unused food to the central station.
	Evaluators will use the rubric to score and write comments for each participant throughout the session by observing
5 minutes	their work habits, techniques, development and use of planning sheet, product presentation, appearance, taste,
	and creativity. Then, evaluators will meet with each other to discuss participants' strengths and suggestions for
	improvement.

Specifications

Uniform and Appearance

Participants will be well groomed and wear appropriate, clean attire meeting the following standards:

Uniform, Jewelry and Personal Hygiene	Clean and appropriate <i>uniform</i> including <i>professional</i> chef attire (chef coat/jacket; industry pants or commercial <i>uniform</i> pants; apron; hair covering or chef hat; closed-toe, low heel, kitchen shoes made with non-slip soles and sealed non-melting uppers (canvas shoes are not appropriate). Facial jewelry is concealed with bandages. No additional jewelry, with the exception of a watch, is allowed. Facial hair is permitted if appropriate covering is used. Hair is properly restrained with hairnet if hair extends past the neck line. Minimal makeup, no cologne or nail polish. Acceptable graphics on the Culinary Arts uniform include the FCCLA logo, school, chapter, or state name or logo, and individual name. No additional logos are permitted. If required, additional logos may be covered with white
	cloth tape.

Safety and Sanitation

Participants, and their work areas, are kept sanitary and organized, meeting the following standards:

Safety and Sanitation	Work station is kept neat, clean and organized in a safe and sanitary manner. Hand washing is done frequently. Food contact surfaces are cleaned and sanitized frequently. Proper knife safety is demonstrated and small equipment is handled properly, according to industry standards. Complete final cleanup, and return supplies after event within designated time period.
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Food Production

Participants will have 60 minutes to prepare food products and garnish. Participants should be proficient in the preparation of a minimum of three food products. Participants will demonstrate industry standards in the use of equipment, tools, and techniques. Participants will follow directions and recipes to prepare food products that meet industry standards for appearance and taste.

Equipment, Tools, and Techniques	Use proper equipment, tools, products, vocabulary, and techniques in the preparation of food products and garnishes. Use proper amount of product in food production and incorporate usable by-products or return to safe storage.
Shared Workload and Time Efficiency	Complete all tasks efficiently within the time allowed. Members evenly share the workload; equally contribute to the completion of the tasks, and display technical and leadership skills. Timeline is accurate.

Culinary Arts Specifications (continued)

Use of Products	Follow directions of recipes in proper sequence, amounts, and preparation. Incorporate usable by-products into recipes, if appropriate.
Mise en Place	Work as an effective, contributing team and display organizational skills. Mise en place is well executed.

Food Taste and Presentation

Each team will prepare two identical plates that have been attractively garnished. The team will present all plates for evaluation of appearance, taste, and temperature at the end of the 60-minute period. There will be no extra time allowed to complete preparation or presentation. All work must stop at the 60-minute time limit.

Plating and Presentation	Prepare two plates consistently, with appropriate portion size, functional garnish, and visual appeal.
Taste, Texture and Seasoning	Food items are prepared with appropriate color, texture, flavor, mouth feel, and appropriate seasoning and balance.
Cooking Methods and Technique	Preparation of product utilizing proper cooking methods and techniques. All food is served at safe and proper temperatures and with appropriate consistency. Maillard reaction is properly executed, as required by recipe.



STAR Events Point Summary Form **CULINARY ARTS**

Nam	e of Participant					
Chap	ter		State	_ Team #	Station # L	.evel
2.	does not show, write "N numbers. At the conclusion of eva for evaluators' verificati presentation together.	lo Show" across the to luation, verify evaluat on. Place this form in	op and return with of or scores and fill in i front of the complet	ther forms. Enformation led rubrics ar	ting, cross their name(s) off. If a not not change team or station pelow. Calculate the final score and staple all items related to the	and ask e
3.	At the end of competition order and turn in to the			am numbers	to ensure accuracy. Sort result	s by team
4.				guestions re	garding the evaluation process	ī
			,	•	,	
	ROOM CONSULTANT CH					Points
	Registration Packet 0 or 3 points	Picked up by adviser or designated adult No 0			adult during scheduled time Yes 3	
	Event Online Orientation Documentation 0 or 2 points Proof of Project Summary Form Submission 0 or 1 point Official documentation presentation time or Not presented to Ro participation time			Official documentation provided at presentation time and signed by adviser 1 Presented to Room Consultant at participation time		
			n Consultant at			
Uniform and Appearance 1 to 3 points		Unprofessional uniform/attire by all team members or includes graphics/logo not permitted in event	Unprofessional apportance by some memoral marked below:hair/beard restraikitchen shoes notJewelry uncovereipersonal groomin meet guidelines	ints missing worn	Professional attire worn by all team members:hair/beard restraintskitchen shoesno visible jewelry and facial jewelry covered with bandagepersonal grooming meets guidelines	
	Time Schedule 0-1 point Not included or incor		0 1		1 dule included and complete for all	
	EVALUATORS' SCORES				ROOM CONSULTANT TOTAL	
	Evaluator 1	Initials			(10 points possible)	
	Evaluator 2	Initials			AVERAGE EVALUATOR SCORE (90 points possible)	
	Evaluator 3	Initials				
	Total Score	divided by number of	evaluators		FINAL SCORE	
	·	= AVERAGE EVALUATO Rounded only to the near		not 80.00)	(Average Evaluator Score plus Room Consultant Total)	·

Evaluator 1 _____ Evaluator 2 ____ Evaluator 3 ____ Adult Room Consultant ____ Event Lead Consultant ____

RATING ACHIEVED (circle one) Gold: 90-100 Silver: 70-89.99 Bronze: 1-69.99

VERIFICATION OF FINAL SCORE AND RATING (please initial)



Rubric

Name of Participant

Chapter		State	Team #	Station # Leve	l
SAFETY AND SANI	ITATION				Points
Safety	0	1 2 3 4	5 6 7 8	9 10	ronts
0–10 points	Station is disorganized, safety is disregarded	Station is lacking neatness and organization, questionable knife and small equipment safety	Station is neat and organized, knife safety is good and most small equipment is handled safely and properly	Station is very neat and organized, all knives and small equipment are handled safely and properly. y	
Sanitation 0–10 points	0 Disregards safety and created unsafe and unsanitary conditions	1 2 3 4 Shows minimal safety and sanitation practices, surfaces inconsistently cleaned and sanitized, inconsistent hand washing	5 6 7 8 Inconsistently follows most safety and sanitation practices, food contact surfaces are cleaned and sanitized occasionally, occasional hand washing	9 10 Follows all safety and sanitation practices, food contact surfaces are cleaned and sanitized frequently, frequent hand washing	
FOOD PRODUC	TION				
Equipment, Tools & Techniques 0 – 10 points	0 Selection and usage of tools/equipment lacks understanding and demonstration of skills	1 2 3 4 Selection and usage of tools/equipment demonstrate some industry techniques	5 6 7 8 Selection and usage of tools/equipment demonstrates most industry techniques	9 10 Selects and uses all tools/equipment correctly and safely following industry techniques	
Workload Shared and Time Efficiency 0-5 points	O All members are unskilled in individual tasks, workload is very unevenly distributed and team members are challenged to complete tasks. Timeline is not used	1 2 Some members are skilled in individual tasks while others seem challenged, work load is unevenly distributed and team members contribute unequally. Timeline is poorly developed	3 4 All members are adequately skilled in individual tasks, work load is evenly distributed and most team members contribute equally. Timeline is mostly accurate	5 All members are highly skilled in individual tasks, work load is evenly distributed and all team members contribute equally. Timeline is accurate	
Mise en Place 0-5 points	0 Mise en place is poorly executed and team displays unacceptable organizational	1 2 Mise en place is fairly organized and team displays marginal organizational skills	3 4 Mise en place is organized and team displays sufficient organizational skills	5 Mise en place is well executed and team displays excellent organizational skills	
	skills				
Use of Products 0 – 5 points	Excess amount of products are prepared and used in each preparation. Useable byproducts are not incorporated in the recipes or returned to safe storage	Uncalculated amounts of product are prepared and used in each preparation. Usable by-products are not incorporated properly into the recipes or returned to safe storage	Proper amount of product is prepared and used in most preparations. Some usable byproducts are incorporated properly into the recipes or returned to safe storage	Proper amount of product is prepared and used in each preparation. Usable by-products are incorporated properly into the recipes or returned to safe storage	
FOOD ITEM #1	3101460	sare storage	returned to sure storage	stor age	
Plating and	0	1 2	3 4	5	
Presentation 0-5 points	Items are visually unappealing. Use of non-functional garnish	Obvious over or under sized portions. Improper size and/or stained plate is used with smudges	Slightly over or under portion size. Proper size plate with some smudges. No evidence of non-functioning garnish	Clean plate, appropriate portion size. No evidence of non- functional garnishing. Visually appealing	
Taste, Texture &	0	1 2	3 4	5	
Seasoning 0-5 points	Poor use of contrasting colors and visible texture. All food items are seasoned incorrectly and out of balance with one another	Fair use of contrasting colors, visible texture, flavor and mouth feel. Most foods are seasoned incorrectly and are out of balance with one another	Good use of contrasting color, visible texture, flavor and mouth feel. Most foods are seasoned correctly and in balance with one another	Excellent use of contrasting colors, visible texture, flavor and mouth feel. Food items are all seasoned correctly and in balance with one another	
Cooking Methods & Technique 0-5 points	Improper cooking methods and techniques used. Food served at unsafe temperatures. All sauces/dressings are served at incorrect temperature or consistency. Maillard reaction is poorly executed, if required	Improper cooking methods and techniques used to produce food. Some food served at an unsafe or improper temperature. Most sauces/dressings are served at the incorrect temperature and consistency. Maillard reaction is improperly executed, if required	Proper cooking methods and techniques mostly used to produce quality food. Most food is served at a safe and proper temperature. Most sauces/dressings are served at the correct temperature and consistency. Maillard reaction is mostly properly executed, if required	Proper cooking methods and techniques used to produce quality food. Served at safe and proper temperatures. All sauces/dressings are served at the correct temperature and consistency. Maillard reaction is properly executed, if required.	

Culinary Arts Rubric (continued)

Plating and	0	1 2	3 4	5
Presentation 0-5 points	Items are visually unappealing. Use of non-functional garnish	Obvious over or under sized portions. Improper size and/or stained plate is used with smudges	Slightly over or under portion size. Proper size plate with some smudges. No evidence of non- functioning garnish	Clean plate, appropriate portion size. No evidence of non-functional garnishing. Visually appealing
Taste, Texture & Seasoning 0-5 points Cooking Methods & Technique 0-5 points	Poor use of contrasting colors and visible texture. All food items are seasoned incorrectly and out of balance with one another O Improper cooking methods and techniques used. Food served at unsafe temperatures. All sauces/dressings are served at incorrect temperature or consistency. Maillard reaction is poorly executed, if required	Fair use of contrasting colors, visible texture, flavor and mouth feel. Most foods are seasoned incorrectly and are out of balance with one another 1 2 Improper cooking methods and techniques used to produce food. Some food served at an unsafe or improper temperature. Most sauces/dressings are served at the incorrect temperature and consistency. Maillard reaction is improperly executed, if required	3 4 Good use of contrasting color, visible texture, flavor and mouth feel. Most foods are seasoned correctly and in balance with one another 3 4 Proper cooking methods and techniques mostly used to produce quality food. Most food is served at a safe and proper temperature. Most sauces/dressings are served at the correct temperature and consistency. Maillard reaction is mostly properly executed, if required	5 Excellent use of contrasting colors, visible texture, flavor and mouth feel. Food items are all seasoned correctly and in balance with one another 5 Proper cooking methods and techniques used to produce quality food. Served at safe and proper temperatures. All sauces/dressings are served at the correct temperature and consistency. Maillard reaction is properly executed, if required.
FOOD ITEM #3				
Plating and Presentation 0-5 points	0 Items are visually unappealing. Use of non-functional garnish	1 2 Obvious over or under sized portions. Improper size and/or stained plate is used with smudges	3 4 Slightly over or under portion size. Proper size plate with some smudges. No evidence of non-functioning garnish	5 Clean plate, appropriate portion size. No evidence of non-functional garnishing. Visually appealing
Taste, Texture & Seasoning 0-5 points	O Poor use of contrasting colors and visible texture. All food items are seasoned incorrectly	1 2 Fair use of contrasting colors, visible texture, flavor and mouth feel. Most foods are seasoned incorrectly and are out of	3 4 Good use of contrasting color, visible texture, flavor and mouth feel. Most foods are seasoned correctly and in balance with one	5 Excellent use of contrasting colors, visible texture, flavor and mouth feel. Food items are all seasoned correctly and in
Cooking Methods &	and out of balance with one another	balance with one another	another 3 4	balance with one another

Evaluator's Comments – include two things done well and two opportunities for improvement:

TOTAL (90 points possible)						
Evaluator #						
Evaluator Initial						
Doom Consultor	at Initial					



STAR Events Point Summary Form **CULINARY ARTS**

For use with 3 production and 2 tasting evaluators

Name of Participant				
Chapter	State	Team #	Station #	Level

- 1. Make sure all information at top is correct. If a student named is not participating, cross their name(s) off. If a team does not show, write "No Show" across the top and return with other forms. Do NOT change team or station
- 2. At the conclusion of evaluation, verify evaluator scores and fill in information below. Calculate the final score and ask for evaluators' verification. Place this form in front of the completed rubrics and staple all items related to the presentation together.
- 3. At the end of competition, double check all scores, names, and team numbers to ensure accuracy. Sort results by team order and turn in to the Lead or Assistant Lead Consultant.
- 4. Check with the Lead or Assistant Lead Consultant if there are any questions regarding the evaluation process.

ROOM CONSULTANT CH	HECK				Points
Registration Packet	Picked u	p by adviser or designa	ted adult dur	ring scheduled time	
0 or 3 points	No 0		Ye	es 3	
Event Online	0			2	
Orientation	Official documentation			cumentation provided at	
Documentation	presentation time or s	igned by adviser	presentation	on time and signed by adviser	
0 or 2 points	_				
Proof of Project Summary	Not presented to Roor		Drocontod	1 to Room Consultant at	
Form Submission 0 or 1 point	participation time	ii Consultant at	participation		
Uniform and Appearance	1	2	participatio	3	
1 to 3 points	Unprofessional	Unprofessional appe	arance or	Professional attire worn by all	
1 to 5 points	uniform/attire by all	attire by some mem		team members:	
	team members or	marked below:		hair/beard restraints	
	includes	hair/beard restrai	nts missing	kitchen shoes	
	graphics/logo not	kitchen shoes not		no visible jewelry and facial	
	permitted in event	Jewelry uncovered		jewelry covered with bandage	
		personal grooming	g does not	personal grooming meets	
	0	meet guidelines	1	guidelines	
Time Schedule	Not included or incom	•	Time school	1 dule included and complete for all	
0-1 point	Not included of incom	team members and products			
PRODUCTION SCORES				ROOM CONSULTANT TOTAL	
Evaluator 1	Initials			(10 points possible)	
Evaluator 2	Initials		_	AVERAGE PRODUCTION SCORE	
Evaluator 3	Initials			(60 points possible)	
Total Score	divided by number of	evaluators		■ AVERAGE PLATING SCORE	
	= AVERAGE PRODUCT			(30 points possible)	
PLATING SCORES					
Evaluator 4	Initials			FINAL SCORE	
Evaluator 5	Initials (Average Evaluator Score plus				
Total Score	divided by number of	evaluators		Room Consultant Total)	•
	= AVERAGE PLATING S	SCORE /		•	
Scores rounded only to the ne	arest hundredth (i.e. 79.99 n	ot 80.00)			
RATING ACHIEVED (circle	one) Gold: 90-100	Silver: 70-89.99	Bronze: 1-69	0.99	
VERIFICATION OF FINAL S	CORE AND RATING (pleas	e initial)			



Production Rubric

For use with 3 production and 2 tasting evaluators

SAFETY AND SANITATION Safety On prints Satisfied graphed or adjustment of the property of the same of the property of the p	Name of Participa	ant						
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FOOD PRODUCTION Equipment, Tools & Techniques O-10 points Workload Shared and file Efficiency O-5 points Workload Shared and members are challenged to complete tasks. Timeline is poorly executed, if required O-5 points Wise en Place O-5 points Wise en Place O-5 points Wise en place is poorly executed and team displays unacceptable organizational skills O-5 points Wise en Place O-5 points Wise en place is poorly executed and team displays unacceptable organizational skills O-5 points Wise en place is poorly executed and team displays unacceptable organizational skills O-5 points Wise en place is form the preparation. Usable by-products are not incorporated in the recipes or returned to safe storage FOOD ITEM #12 Cooking Methods & Popints Technique O-5 points Trachinque O-5 points				•		1 1		
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members are challenged to complete tasks. Timeline is poorly developed members contribute equally. Timeline is accurate mostly	0-5 points	individual tasks, workloa	ad is	individual tasks while o	thers		in individual tasks, work	k load is
Mise en Place 0-5 points Mise en place is poorly executed and team displays unacceptable organizational skills 0-5 points Mise of Products are prepared and used in each grepared and used in each preparation. Useable by products are products are prepared and used in each preparation. Useable by products are not incorporated in the recipes or returned to safe storage **Proper amount of product is prepared and used in each preparation. Same useable by products are not incorporated in the recipes or returned to safe storage **Proper amount of product is prepared and used in most products are incorporated properly into the recipes or returned to safe storage **Proper amount of product is prepared and used in each preparation. Same usable by-products are incorporated properly into the recipes or returned to safe storage **Proper cooking methods and techniques used. Food served at unsafe temperature or consistency. Maillard reaction is improper cooking methods and techniques used. Food served at unsafe temperature. All sauces/dressings are served at the incorrect temperature and consistency. Maillard reaction is improper cooking methods and techniques used. Food served at unsafe temperatures. All sauces/dressings are served at incorrect temperature or consistency. Maillard reaction is improper cooking methods and techniques used. Food served at unsafe temperature. Most sauces/dressings are served at the incorrect temperature and consistency. Maillard reaction is improper cooking methods and techniques used for produce quited. **Proper cooking methods and techniques used for produce quited.** **Proper cooking methods and techniques used for produce quite duited.** **Improper cooking methods and techniques used		very unevenly distribute	ed and	seem challenged, work	load is	load is evenly distributed and	evenly distributed and a	all team
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Mise en place 0		•	line is				Timeline is accurate	
Mise en place is poorly executed and team displays unacceptable organizational skills Use of Products 0 - 5 points Excess amount of products are prepared and used in each preparation. Useable by-products are not incorporated in the recipes or returned to safe storage FOOD ITEM #1 Cooking Methods & Technique Used teemperature and consistency. Maillard reaction is poorly executed, if required Nilse en place is organizated and team displays sufficient organizational skills orga	Mice on Place			limeline is poorly deve	loped	•		
and team displays unacceptable organizational skills organizationa			ovocutod	Miso on place is fairly	,	· ·	-	ocutod
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Culinary Arts Production Rubric (continued)

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hnique points	Improper cooking methods and techniques used. Food served at unsafe temperatures. All sauces/dressings are served at incorrect temperature or consistency. Maillard reaction is poorly executed, if required	Improper cooking methods and techniques used to produce food. Some food served at an unsafe or improper temperature. Most sauces/dressings are served at the incorrect temperature and consistency. Maillard reaction is improperly executed, if required	Proper cooking methods and techniques mostly used to produce quality food. Most food is served at a safe and proper temperature. Most sauces/dressings are served at the correct temperature and consistency. Maillard reaction is mostly properly executed, if required	Proper cooking methods and techniques used to produce quality food. Served at safe and proper temperatures. All sauces/dressings are served at the correct temperature and consistency. Maillard reaction is properly executed, if required.
	Comments – include tw o opportunities for imp	· ·	(TOTAL 60 points possible)
				Evaluator #
				Evaluator Initial
				Room Consultant Initial



Plating, Presentation and Tasting Rubric

For use with 3 production and 2 tasting evaluators

Name of Particip	ant				
Chapter		State	Team #	Station # Leve	el
FOOD ITEM #1					
Plating and Presentation 0-5 points	0 Items are visually unappealing. Use of non-functional garnish	1 2 Obvious over or under sized portions. Improper size and/or stained plate is used with smudges	3 4 Slightly over or under portion size. Proper size plate with some smudges. No evidence of non-functioning garnish	5 Clean plate, appropriate portion size. No evidence of non- functional garnishing. Visually appealing	
Taste, Texture & Seasoning 0-5 points	O Poor use of contrasting colors and visible texture. All food items are seasoned incorrectly and out of balance with one another	1 2 Fair use of contrasting colors, visible texture, flavor and mouth feel. Most foods are seasoned incorrectly and are out of balance with one another	Good use of contrasting color, visible texture, flavor and mouth feel. Most foods are seasoned correctly and in balance with one another	5 Excellent use of contrasting colors, visible texture, flavor and mouth feel. Food items are all seasoned correctly and in balance with one another	
Plating and Presentation 0-5 points	0 Items are visually unappealing. Use of non-functional garnish	1 2 Obvious over or under sized portions. Improper size and/or stained plate is used with smudges	3 4 Slightly over or under portion size. Proper size plate with some smudges. No evidence of non- functioning garnish	5 Clean plate, appropriate portion size. No evidence of non-functional garnishing. Visually appealing	
Taste, Texture & Seasoning 0-5 points	O Poor use of contrasting colors and visible texture. All food items are seasoned incorrectly and out of balance with one another	1 2 Fair use of contrasting colors, visible texture, flavor and mouth feel. Most foods are seasoned incorrectly and are out of balance with one another	3 4 Good use of contrasting color, visible texture, flavor and mouth feel. Most foods are seasoned correctly and in balance with one another	Excellent use of contrasting colors, visible texture, flavor and mouth feel. Food items are all seasoned correctly and in balance with one another	
FOOD ITEM #3					
Plating and Presentation 0-5 points	0 Items are visually unappealing. Use of non-functional garnish	1 2 Obvious over or under sized portions. Improper size and/or stained plate is used with smudges	3 4 Slightly over or under portion size. Proper size plate with some smudges. No evidence of non- functioning garnish	5 Clean plate, appropriate portion size. No evidence of non-functional garnishing. Visually appealing	
Taste, Texture & Seasoning 0-5 points	O Poor use of contrasting colors and visible texture. All food items are seasoned incorrectly and out of balance with one another	1 2 Fair use of contrasting colors, visible texture, flavor and mouth feel. Most foods are seasoned incorrectly and are out of balance with one another	3 4 Good use of contrasting color, visible texture, flavor and mouth feel. Most foods are seasoned correctly and in balance with one another	5 Excellent use of contrasting colors, visible texture, flavor and mouth feel. Food items are all seasoned correctly and in balance with one another	
	omments – include two ortunities for improven	_		TOTAL (30 points possible)	
				Evaluator #	
				Evaluator Initial	
				Room Consultant Init	ial



Time Management Plan

Name of Member	State
Name of Member	
Name of Welliber	
Name of Member	

Time	Activity	Member Responsible	Food Item/Equipment Needed
+			

Culinary Arts Time Management Plan (continued)

Time	Activity	Member Responsible	Food Item/Equipment Needed