Product Check-in

Score

4-5  Complete inventory template displayed inside and outside each container in a plastic sleeve
     All items well packed, no leaking, no cross contamination
     All items properly labeled and dated
     All items at proper temperatures
     No disallowed items

3-4  Inventory template displayed inside and outside each container in a plastic sleeve
     Most items well packed, no leaking, no cross contamination
     Most items properly labeled and dated
     Most items at proper temperatures
     No disallowed items

1-2  Incomplete inventory template displayed inside and outside containers, missing lists
     Some items well packed, some leaking, possible cross contamination
     Some items properly labeled and dated
     Some items at proper temperatures
     Some disallowed items

0-1  Inventory list missing, very incomplete
     Items poorly packed, much leaking, obvious cross contamination
     Few items properly labeled and dated
     Many items not at proper temperatures
     Some disallowed items

Special Notes

- If any product fails to meet temperature or cross contamination criteria, it must be discarded
- The team’s teacher or mentor can present a replacement for the product to the Product Check-In judges up to the start of the team’s Meal Production time
- Teams are submitting eight (8) soft bound folders
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2020 Judging Rubric – Culinary Competition

Team Presentation / Work Skills / Organization

Team Appearance Score

4-5  All uniforms complete
    All uniforms very clean-pressed
    Team identical
    All have proper shoes

3-4  Most uniforms complete
    Most uniforms clean - some wrinkles, soil
    Team mostly identical
    Most have proper shoes

1-2  Team members missing uniform components
    Uniforms soiled, wrinkled
    Do not look like a team
    Improper footwear

Work Organization/Cooperation Score

4-5  Detailed timeline/prep list displayed and utilized
    Always display mastery of skills
    Workload evenly distributed among all team members
    Team communicates effectively
    Mise en place maintained throughout all of competition
    Always display professional attitude

3-4  Timeline/prep list displayed, mostly utilized
    Usually display mastery of skills
    Workload somewhat evenly distributed among team members
    Team mostly communicates effectively
    Mise en place maintained throughout most of competition
    Usually display professional attitude

1-2  Timeline/prep lists missing, not utilized
    Rarely display mastery of skills
    Workload not evenly distributed among team members
    Team rarely/never communicates or communicates ineffectively
    Mise en place rarely maintained, station excessively cluttered
    Rarely display professional attitude
Proper Cooking Procedures/Equipment Use Score

4-5  Always uses appropriate cooking method for product
     Two (2) or more of required cooking methods used
     Procedures follow plan/timeline
     Procedures correct for recipe
     All waste visible and accounted for
     Always use proper equipment for task
     Mastery of all equipment used

3-4  Usually uses appropriate cooking method for product
     Two (2) required cooking methods used
     Procedures usually follow plan/timeline
     Procedures usually correct for recipe
     Most waste visible and accounted for
     Usually use proper equipment for task
     Mastery of most equipment used

1-2  Sometimes uses appropriate cooking method for product
     Zero (0) to one (1) required cooking methods used
     Procedures sometimes follow plan/timeline
     Procedures sometimes correct for recipe
     Some waste visible and accounted for
     Sometimes use proper equipment for task
     Mastery of some equipment used

0-1  Rarely/never uses appropriate cooking method for product
     Zero (0) to one (1) required cooking methods used
     Procedures rarely follow plan/timeline
     Procedures rarely correct for recipe
     Little to no waste visible or accounted for
     Rarely/never use proper equipment for task
     Mastery of little/none equipment used

Degree of Difficulty Score

4-5  Innovative creativity displayed and mastered
     Fundamental techniques perfected
     Multiple higher level techniques displayed and mastered

3-4  Creativity displayed and mastered
     Most fundamental techniques perfected
     Some higher level techniques displayed/mastered

1-2  Little creativity displayed and/or mastered
     Some/few fundamental techniques perfected
     Few higher level techniques displayed and/or mastered

Special Notes

- Match the level-of-difficulty-expectation to the competitors - these are high school students
- Key on fundamental skills, not intricacy or exotic
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Proper Knife Usage Score

4-5  All cuts consistent in size and shape
     All cuts accurate in size for the type of cut used
     All cuts clean
     Minimal waste
     Waste accounted for in containers
     Safe use of knives at all times

3-4  Most cuts consistent in size and shape
     Most cuts accurate in size for the type of cut used
     Most cuts clean
     Some waste
     Waste somewhat accounted for, use of containers
     Safe use of knives at most times

1-2  Some/none cuts consistent in size and shape
     Some/none cuts accurate in size for the type of cut used
     Some/none cuts clean
     Waste missing or unaccounted for, no containers
     Unsafe use of knives

Special Notes

- Students are no longer required to present a list of knife cuts or execute a specific number of varied cuts; however, students will most likely utilize one or more of the following cuts in their meal preparation:
  - Rondelle
  - Julienne
  - Small Dice
  - Chiffonade
  - Diagonal
  - Large Dice
  - Brunoise
  - Tourne
  - Batonnet
  - Medium Dice
  - Paysanne
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2020 Judging Rubric – Culinary Competition

Safety and Sanitation

Follows Safety and Sanitation Procedures Score

4-5 Always keeps station clean and neat
Washes hands often
Wipes station and utensils with sanitation towels and solution many times during the day
Always works in a safe manner

3-4 Sometimes keeps station clean and neat
Sometimes washes hands
Occasionally wipes stations and utensils with sanitation towels and solution
Sometimes works in a safe manner

1-2 Rarely/never keeps station clean and neat
Does not/rarely washes hands
Rarely/never wipes stations and utensils with sanitation towels and solution
Rarely/never works in a safe manner

Proper Food Handling Score

4-5 Always wears gloves when handling foods that are not going to be further cooked
Changes gloves often, as needed
Always keeps uncooked proteins on ice or under refrigeration
Minimizes time in danger zone during prep
Always sanitizes cutting board and utensils after working with potentially hazardous foods
Always stores potentially hazardous foods beneath other foods
Uses side towels only for handling pots and pans
Does not wipe hands or knives on apron

3-4 Usually wears gloves when handling foods that are not going to be further cooked
Changes gloves occasionally
Usually keeps uncooked proteins on ice or under refrigeration
Mostly minimizes time in danger zone during prep
Usually sanitizes cutting board and utensils after working with potentially hazardous foods
Usually stores potentially hazardous foods beneath other foods
Usually uses side towels only for handling pots and pans
Rarely wipes hands or knives on apron

2-3 Sometimes wears gloves when handling foods that are not going to be further cooked
Sometimes changes gloves
Sometimes keeps uncooked proteins on ice or under refrigeration
Somewhat minimizes time in danger zone during prep
Sometimes sanitizes cutting board and utensils after working with potentially hazardous foods
Sometimes stores potentially hazardous foods beneath other foods
Sometimes uses side towels only for handling pots and pans
Occasionally wipes hands or knives on apron
National ProStart Invitational
2020 Judging Rubric – Culinary Competition

1-2 Rarely/never wears gloves when handling foods that are not going to be further cooked
Rarely/never changes gloves
Rarely/never keeps uncooked proteins on ice or under refrigeration
Does not minimize time in danger zone during prep
Rarely/never sanitizes cutting board and utensils after working with potentially hazardous foods
Rarely/never stores potentially hazardous foods beneath other foods
Regularly uses side towels only for handling pots and pans
Wipes hands or knives on apron often

Work Area Cleaned Score

5  Area very clean
Completed on time

3-4  Area mostly clean, some debris
Completed on time

1-2  Area not cleaned, much debris, floor not swept
Not completed on time
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**2020 Judging Rubric – Culinary Competition**

**Taste and Finished Product – Starter**

**Starter Taste Score**

<table>
<thead>
<tr>
<th>Score</th>
<th>Description</th>
</tr>
</thead>
</table>
| 9-10  | Hot foods/Hot plate- Cold food/Cold plate as appropriate  
All items cooked properly  
Sauces of very good consistency and viscosity  
Very good, fully developed flavors  
Balanced, layered flavors |
| 7-8   | Generally hot food-cold food as appropriate  
Items mostly properly cooked, slightly over/under cooked  
Some sauces slightly thick or thin  
Good flavors, not fully developed  
Mostly balanced, layered flavors |
| 5-6   | Generally hot food-cold food as appropriate  
Some items properly cooked, slightly over/under cooked  
Some sauces slightly thick or thin  
Some good flavors, not fully developed  
Some balanced flavors, lacking layered flavors |
| 3-4   | Hot food served cool/Cold food served cool  
Few items properly cooked, over/under cooked  
Many sauces thick or thin  
Average flavors, little development  
Few balanced flavors, little layered flavors |
| 1-2   | Hot food served cold/Cold food served room temperature  
Items not properly cooked, very under or over cooked  
Sauces very thick, pasty or thin  
Poor flavors, off flavors, very underdeveloped  
Very unbalanced flavors  
No or inappropriate garnish  
Missing items |

**Special Notes**

- Each meal component should be appropriate to the complete menu. Flavors across the menu should have harmony for the palate. The five characteristics considered for a plated meal will be:
  - **Oral**: Flavor, Texture, Temperature
  - **Visual**: Color, Shape
- A starter has been specified in the rules to consist of:
  - A first course: soup, salad, appetizer
  - 4-6 oz of total edible weight
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### Starter Appearance Score

<table>
<thead>
<tr>
<th>Score</th>
<th>Description</th>
</tr>
</thead>
</table>
| 5     | Very good product color, evidence of proper cooking techniques  
Sauces of very good color  
All portion sizes appropriate  
Clean plate, with appetizing appearance and presentation  
Balanced presentation  
Multiple textures and shapes displayed  
No inedible garnish |
| 3-4   | Good colors  
Sauces’ color somewhat light or dark  
Most portion sizes appropriate  
Mostly clean plate with appetizing appearance and presentation  
Mostly balanced presentation  
Some textures/shapes displayed  
Little inedible garnish |
| 1-2   | Very few, or confusing colors  
Sauces’ color very light or dark  
Inappropriate portion sizes  
Messy/dirty plate, appearance and/or presentation  
Poorly balanced presentation  
Few textures and/or shapes displayed  
Inedible garnish |

### Special Notes

- Each meal component should be appropriate to the complete menu. Flavors across the menu should have harmony for the palate. The five characteristics considered for a plated meal will be:
  - **Oral**: Flavor, Texture, Temperature
  - **Visual**: Color, Shape
Taste and Finished Product – Entrée

Entrée Taste Score

13-15  Hot foods/Hot plate- Cold food/Cold plate as appropriate
       All items cooked properly
       Sauces of very good consistency and viscosity
       Very good, fully developed flavors
       Balanced, layered flavors

10-12  Generally hot food-cold food as appropriate
       Items mostly properly cooked, slightly over/under cooked
       Some sauces slightly thick or thin
       Good flavors, not fully developed
       Mostly balanced, layered flavors

7-9    Generally hot food-cold food as appropriate
       Some items properly cooked, slightly over/under cooked
       Some sauces slightly thick or thin
       Some good flavors, not fully developed
       Some balanced flavors, lacking layered flavors

4-6    Hot food served cool/Cold food served cool
       Few items properly cooked, over/under cooked
       Many sauces thick or thin
       Average flavors, little development
       Few balanced flavors, little layered flavors

1-3    Hot food served cold/Cold food served room temperature
       Items not properly cooked, very under or over cooked
       Sauces very thick, pasty or thin
       Poor flavors, off flavors, very underdeveloped
       Very unbalanced flavors
       No or inappropriate garnish
       Missing items

Special Notes

- Each meal component should be appropriate to the complete menu. Flavors across the menu should have harmony for the palate. The five characteristics considered for a plated meal will be:
  - Oral: Flavor, Texture, Temperature
  - Visual: Color, Shape
- An entrée has been specified in the rules to consist of:
  - Center of the plate item: 4-6 oz suggested
  - Accompaniments such as a vegetable or starch: 2-3 oz each suggested
  - Sauce
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Entrée Appearance Score

5
  Very good product color, evidence of proper cooking techniques
  Sauces of very good color
  All portion sizes appropriate
  Clean plate, with appetizing appearance and presentation
  Balanced presentation
  Multiple textures and shapes displayed
  No inedible garnish

3-4
  Good colors
  Sauces’ color somewhat light or dark
  Most portion sizes appropriate
  Mostly clean plate with appetizing appearance and presentation
  Mostly balanced presentation
  Some textures/shapes displayed
  Little inedible garnish

1-2
  Very little, or confusing colors
  Sauces’ color very light or dark
  Inappropriate portion sizes
  Messy/dirty plate, appearance and/or presentation
  Poorly balanced presentation
  Few textures and/or shapes displayed
  Inedible garnish

Special Notes

- Each meal component should be appropriate to the complete menu. Flavors across the menu should have harmony for the palate. The five characteristics considered for a plated meal will be:
  - Oral: Flavor, Texture, Temperature
  - Visual: Color, Shape
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Taste and Finished Product – Dessert

Dessert Taste Score

9-10  Hot foods/Hot plate - Cold food/Cold plate as appropriate
      All items cooked properly
      Sauces of very good consistency and viscosity
      Very good, fully developed flavors
      Balanced, layered flavors

7-8   Generally hot food-cold food as appropriate
      Items mostly properly cooked, slightly over/under cooked
      Some sauces slightly thick or thin
      Good flavors, not fully developed
      Mostly balanced, layered flavors

5-6   Generally hot food-cold food as appropriate
      Some items properly cooked, slightly over/under cooked
      Some sauces slightly thick or thin
      Some good flavors, not fully developed
      Some balanced flavors, lacking layered flavors

3-4   Hot food served cool/Cold food served cool
      Few items properly cooked, over/under cooked
      Many sauces thick or thin
      Average flavors, little development
      Few balanced flavors, little layered flavors

1-2   Hot food served cold/Cold food served room temperature
      Items not properly cooked, very under or over cooked
      Sauces very thick, pasty or thin
      Poor flavors, off flavors, very underdeveloped
      Very unbalanced flavors
      No or inappropriate garnish
      Missing items

Special Notes

- Each meal component should be appropriate to the complete menu. Flavors across the menu should have harmony for the palate. The five characteristics considered for a plated meal will be:
  - Oral: Flavor, Texture, Temperature
  - Visual: Color, Shape
- A dessert has been specified in the rules to consist of:
  o A little something sweet served at the end of the meal
  o Size appropriate: 3+ oz total edible weight
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Dessert Appearance Score

5  Very good product color, evidence of proper cooking techniques
    Sauces of very good color
    All portion sizes appropriate
    Clean plate, with appetizing appearance and presentation
    Balanced presentation
    Multiple textures and shapes displayed
    No inedible garnish

3-4  Good colors
     Sauces’ color somewhat light or dark
     Most portion sizes appropriate
     Mostly clean plate with appetizing appearance and presentation
     Mostly balanced presentation
     Some textures/shapes displayed
     Little inedible garnish

1-2  Very little, or confusing colors
     Sauces’ color very light or dark
     Inappropriate portion sizes
     Messy/dirty plate, appearance and/or presentation
     Poorly balanced presentation
     Few textures and/or shapes displayed
     Inedible garnish

Special Notes

- Each meal component should be appropriate to the complete menu. Flavors across the menu should have harmony for the palate. The five characteristics considered for a plated meal will be:
  - **Oral**: Flavor, Texture, Temperature
  - **Visual**: Color, Shape
Menu and Recipe Presentation

Required in each folder:
- State, Territory, or Region Name and year on cover
- Recipes; typed on official template
- Recipe costing sheets; typed on official template
- Menu pricing sheet; typed on official template
- Plate photographs (color) – One 8 ½ x 11” photo per plate
- Menu with prices (simple typed menu 8 ½ x 11”)

Score

5  
Typed and easily readable  
All spelling and grammar correct  
Pricing is within guidelines and reasonable  
Photographs are clear and depict actual menu items  
Recipes are in correct format  
Recipes are correct for dishes presented  
Recipe costing calculations are correct and complete  
Menu price calculations are correct at 33% and rounded  
All sources are properly acknowledged using MLA formatting

3-4  
Typed and easily readable  
Most spelling and grammar correct  
Pricing is within guidelines and reasonable  
Photographs are mostly clear and depict actual menu items  
Recipes are in correct format  
Recipes are correct for dishes presented  
Most recipe costing calculations are correct and complete  
Most menu price calculations are correct at 33% and rounded  
Most sources are properly acknowledged using MLA formatting

1-2  
Most is typed and easily readable  
Some spelling and grammar correct  
Some pricing is within guidelines and reasonable  
Some photographs are clear and depict actual menu items  
Some recipes are in correct format  
Some recipes are correct for dishes presented  
Some recipe costing calculations are correct and complete  
Some menu price calculations are correct at 33% and rounded  
Some sources are properly acknowledged using MLA formatting  
Items are missing