

| Presentation | Exceptional | Proficient | Partially Proficient | POINTS |
|---|---|---|--|--------|
| Research and Note taking | 2 points Elaborated on information without reading off of the screen | 1 point Utilized the information adequately and rarely read off of the screen. | 0 points Members read off of the screen through much of the presentation. | |
| Introduction | 2 points The introduction presents the overall topic and draws the audience into the presentation. | 1 point The introduction is clear and coherent and relates to the topic. | 0 points The introduction shows some structure but does not create a strong sense of what is to follow. | |
| Text Elements | 2 points Extremely easy to read; well organized. | 1 point Use of fonts, italics, bold, long paragraphs, color or busy background detracts and does not enhance readability. | 0 points Overall readability is difficult. | |
| Graphics, and/or Animation | 2 points The graphics or animation enhances understanding of concept. There is a consistent visual theme. | 1 point The graphics or animation visually depict material and assist the audience in understanding the flow of information or content. | 0 points Some of the graphics or animations seem unrelated to the topic/theme; images are poorly cropped or resolution is fuzzy. | |
| Writing Mechanics | 2 points The text is written without any errors in grammar, spelling, punctuation, etc. | 1 point The text is clearly written with little or no editing; 1-2 errors | 0 points Spelling, punctuation, and grammar errors distract or impair readability; 3-4 errors | |
| CONTENT | | | | |
| Cooking Show Name | 2 points Included and makes sense to region | 1 point Included but doesn't make sense to region | 0 points Name not included | |
| States in the Region | 2 points Comprehensive list of states | 1 point Missing 1-2 states | 0 points List is not comprehensive | |
| Geography of Area & Relationship to Food | 3 points Geography explained in detail, including relationship to food supply of area | 1-2 points Geography explained but could use more detail to food supply of area | 0 points Geography not explained in detail | |
| Culinary Influences from Countries/Cultures | 3 points At least 3 countries/cultures identified & influences explained in detail | 1-2 points 1-2 countries/cultures identified & influences explained in detail | 0 points Countries/cultures not included | |
| Common Foods/Recipes of the Region | 3 points At least 3 common foods/recipes identified & influences explained in detail | 1-2 points 1-2 common foods/recipes identified & influences explained in detail | 0 points Common foods/recipes not included | |
| Customs and Traditions | 3 points At least 3 customs/traditions are identified & influences explained in detail | 1-2 points 1-2 customs/traditions identified & influences explained in detail | 0 points Customs/traditions not included | |

| Demonstration Score | 2: Exceptional | 1: Average | 0: Poor/Needs Improvement | Points |
|--|--|--|---|--------|
| <u>SANITATION</u> Appearance | Dressed properly, hair restrained, and hands washed—no changes needed before beginning activity | Dressed properly; minor changes to hair and/or hands to work in kitchen | Dressed improperly; needed to make major changes to attire, hair, and/or hands to participate | |
| Work Space/Habits | Maintained clean work space; avoided cross-contamination or unsafe conditions during the activity; Frequent, proper hand washing technique and frequency; noticeable concern for general cleanliness | Maintained moderately clean work space; some threat of cross-contamination during the activity; Adequate hand washing technique and/or frequency; adequate concern for general cleanliness | Poorly maintained work space during activity; cross-contamination or unsafe conditions present Frequent touching of the hair, face, and or unclean surfaces; poor hand washing techniques/frequency; little to no concern for cleanliness | |
| Clean-Up | Inspection shows clean equipment, utensils, and/or surfaces; items are organized and stored with care | Inspection shows adequate cleaning of equipment, utensils, and/or surfaces; some disorganization in storage | Inspection shows poor to no cleaning of equipment, utensils, and/or surfaces; items must be rewashed before further use; storage is disorganized (<i>may receive a zero for this component</i>) | |
| <u>MISE EN PLACE</u> Prep and planning | Thorough planning evident before and during activity; grocery order was complete | Adequate planning and efficiency; grocery order was mostly complete | Minimal planning; lack of efficiency; grocery order not completed | |
| Waste | Food and supplies were used, no waste | Acceptable/Minimal amount of food and/or supplies wasted | Unacceptable amount of food and/or supplies wasted due to lack of planning and/or concern | |
| Time management | Completed activity and all clean-up tasks on time | Average organization; completed activity relatively on time | Large amount of wasted time/inactivity; activity not completed | |
| <u>EQUIPMENT</u> Use and care | Extreme care taken with all tools and equipment | Adequate use of tools and/or equipment; no misuse noted | Improper use of tools and/or equipment resulting in excessive wear and tear in items | |
| <u>TECHNIQUE</u> Skill level | Technique is intermediate or advanced; Proficient at skill without additional direction | Technique is somewhat intermediate <i>and/or</i> Properly demonstrates skill with some prompting | Technique is beginner level <i>and/or</i> Needs practice or coaching to meet average skill level | |
| <u>TEAMWORK</u> Cooperation | Demonstrates patience and respect for all group members; all group members participated | Group members needed encouraging to participate | Disrespect shown for among group | |
| <u>DEMONSTRATION SKILLS</u> | Explained process of recipe in a detailed, organized fashion | Somewhat explained process | Did not explain process | |
| <u>PLATING/PRESENTATION</u> | Plating is very attractive and appealing | Plating is attractive, but could use improvement | Little regard to plating | |
| <u>TASTE</u> | Flavor components complement one another; very tasty! | Somewhat appetizing, but flavor components could be improved | Not very appetizing | |

Presentation: ____/26

Demonstration: ____/24

TOTAL: ____/50 POINTS