

Illinois Proficiency Events Point Summary Form
Food Production Salads

Directions:

1. Make sure all information at the top of the page is correct. If a student named is not participating, cross their name(s) off. If a team does not show, please write "No Show" across the top and return with other forms.
2. Before student presentation, the room consultants must check participants' 4x6 card using the criteria and standards listed below and fill in the boxes.
3. At the conclusion of presentation, 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.
4. At the end of the competition in the room, double check all scores and names to ensure accuracy. Sort results by presentation order and turn in to the Event Coordinator.
5. Please check with the Event Coordinator if there are any questions regarding the evaluation process.

Room Consultant Check				Points
Punctuality 0 – 1 point	0 Participant was late for the competition	1 Participant was on time for the competition		
Display Dimensions 0 – 3 point	0 Does not fit with the appropriate dimensions	1 2 The display fits within the appropriate dimensions but extra items are left in the area.	3 The display fits within the appropriate dimensions and the area around the display is clear.	
Menu Card 0 – 1 point	0 Participant did not have a menu card on their final display	1 Participant provided a menu card on their final display		
			Room Consultant Total (5 points possible)	
			Average Evaluator Score (95 points possible)	
			Final Score (Average Evaluator Score plus Room Consultant Total)	

Evaluator's Scores

Evaluator 1 _____ Initials _____ Adult Room Consultant Initials _____

Evaluator 2 _____ Initials _____ Event Coordinator Initials _____

Evaluator 3 _____ Initials _____

Total Score _____ divided by the number of evaluators

_____ = **Average Evaluator Score**

Rating Achieved (circle one)

Gold: 90 - 100

Silver: 70 - 89.99

Bronze: 1 - 69.99

Food Production - Salad Rubric

<u>Safety & Appearance</u>				<u>Points</u>
Clothing & Appearance 0 – 5 points	0 1 2 Proper uniform (per event specifications) was not worn, hair improperly restrained, visible jewelry and/or poor grooming	3 4 Proper uniform (per event specifications) was worn, hair improperly restrained and/or visible jewelry, poor grooming	5 Proper uniform (per event specifications) was worn, professional appearance and grooming	
Safety & Sanitation 0 –20 points	0 1 2 3 4 5 6 7 8 Food contact surfaces are not cleaned and sanitized. Work station is generally sloppy and unorganized. Knives and small equipment is handled carelessly.	9 10 11 12 13 14 15 Food contact surfaces are cleaned and sanitized occasionally. Work station is somewhat neat and organized. Proper knife safety is demonstrated & small equipment is handled properly.	16 17 18 19 20 Food contact surfaces are cleaned and sanitized frequently. Work station is neat and organized. Proper knife safety is demonstrated & small equipment is handled properly.	
<u>Food Production</u>				<u>Points</u>
Required Knife Cuts 0 – 5 points	0 1 No required cuts were performed or were done improperly	2 3 Majority of cuts were done properly but showed a lack of skill	4 5 All cuts were done properly and showed strong knife skills	
Time Management 0 – 5 points	0 1 2 Preparation and clean up are not completed in the time allotted. Disorganized during preparation and clean up	3 4 Preparation and clean up are completed in the allotted time, although student appears rushed at times	5 Preparation and clean up are very well-timed; completed smoothly in time allotted	
Equipment, Tools & 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 safe and appropriate industry techniques	9 10 Selects and uses all tools/ equipment correctly and safely	
Culinary Skill 0 – 15 points Specific culinary cuts must be demonstrated but do not have to be part of the final display.	0 1 2 3 4 5 6 7 8 Workmanship reflects inappropriate culinary skills. Project offers little or no challenge	9 10 11 12 13 Workmanship reflects good culinary skills: project offers some challenge; any mistakes have little effect on the final product	14 15 Workmanship reflects excellent and appropriate culinary skills. Project is challenging. Shows evidence of knowledge and practice	
Menu Planning 0 – 5 points	0 1 2 Foods used are not appropriate, does not follow correct menu format	3 4 Foods used are appropriate, but does not follow correct menu format	5 Foods used are appropriate, follows correct menu format	

Rubric continued on the back

Food Production - Salad Rubric

<u>Food Presentation</u>				<u>Points</u>
Salad Appearance 0 – 10 points	0 1 2 3 4 Finished product needs improvement, not suitable for menu, does not look appetizing	5 6 7 8 Finished product is acceptable but lacks professional qualities, somewhat suitable for menu	9 10 Finished product is of high professional quality, very suitable for menu, looks appetizing/attractive	
Overall Display/Presentation 0 – 20 points	0 1 2 3 4 5 6 7 8 Presentation does not follow guidelines, lacks creativity; incorrect place setting, no recipes or written menu	9 10 11 12 13 14 15 Presentation is acceptable, follows guidelines but lacks creativity, place setting lacks appeal, but recipes and menu are present	16 17 18 19 20 Presentation is attractively and correctly displayed, menu and recipes are present, shows thought and creativity	

Total Points: _____

Evaluator's Comments: