

Name(s) _____

School _____ Region _____ Sub-region _____

GARDE MANGER RUBRIC

Instructions: Check the indicators demonstrated by the student. Circle the score that best describes the level of the performance based on the indicators for each element. Write positive, constructive comments to help participants identify their strengths and areas for improvements.

SELF INTRODUCTION					SCORE
<input type="checkbox"/> States name <input type="checkbox"/> State project that will be completed <input type="checkbox"/> Speaks clearly with appropriate voice level <input type="checkbox"/> Maintains eye contact <input type="checkbox"/> Offers hand and gives firm handshake					
Does not attempt self-introduction. SCORE 0	Attempts introduction and/or exhibits 3 or fewer indicators. SCORE 1 2 3	Introduction lacks confidence and/or exhibits 4 indicators. SCORE 4	Confident, clear self-introduction exhibiting all 5 indicators. SCORE 5	Comments: <div style="border: 1px solid black; height: 40px; width: 100%;"></div>	
PROFESSIONAL APPEARANCE/ATTIRE/GROOMING					
<input type="checkbox"/> Clean, pressed uniform acceptable to commercial food service <input type="checkbox"/> Hair is controlled, clean and away from face <input type="checkbox"/> Uniform is appropriately sized to body <input type="checkbox"/> Clean nails, short nail length and no nail polish <input type="checkbox"/> Shoes are clean and safe <input type="checkbox"/> Light makeup or no makeup <input type="checkbox"/> No jewelry <input type="checkbox"/> Body is free of odors and strong fragrances					
Non-professional appearance, attire and/or grooming and/or exhibits 5 or fewer indicators. SCORE 0 1 2 3	Neat appearance, attire and grooming but lacks polish and/or exhibits 6-7 indicators. SCORE 4	Professional appearance, attire and grooming exhibiting all 8 indicators. SCORE 5	Comments: <div style="border: 1px solid black; height: 40px; width: 100%;"></div>		
DEMONSTRATES BASIC KNIFE CUTS**					
<input type="checkbox"/> Distinguishes verbally between names, shapes and dimensions of cuts <input type="checkbox"/> Cuts are uniform and consistent <input type="checkbox"/> Demonstrates proper shapes and dimensions of cuts <input type="checkbox"/> Demonstrates all three cuts safely and according to industry standards. <input type="checkbox"/> Completes 2 ounces of each designated cut – 1 ounce only for Brunoise					
Fails to demonstrate cuts safely and correctly. 0 indicators SCORE 0	Demonstrates only one knife cut efficiently and according to industry standards and exhibits 3 or fewer indicators. SCORE 1 2 3 4 5 6	Demonstrates 2 knife cuts efficiently and according to industry standards and exhibits 4 indicators. SCORE 7 8	Demonstrates all 3 knife cuts efficiently and according to industry standards exhibiting all 5 indicators. SCORE 9 10	Comments: <div style="border: 1px solid black; height: 40px; width: 100%;"></div>	

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SANITATION					SCORE
<input type="checkbox"/> Washes hands completely (minimum 20 seconds) <input type="checkbox"/> Maintains clean area (sanitary) as work progresses <input type="checkbox"/> Keeps all ingredients at proper storage/holding temperatures (e.g. raw proteins, dips, etc.) <input type="checkbox"/> Re-wash hands when soiled or contaminated <input type="checkbox"/> Left area clean and sanitized for the next participant <input type="checkbox"/> Cleans and sanitizes area before starting <input type="checkbox"/> Prevents cross contamination					
Uns sanitary situation creates unsafe product. SCORE 0	Safety concerns need to be addressed and/or exhibits 4 or fewer indicators. SCORE 1 2 3 4 5 6	Minimal safety concerns during event and/or exhibits 5-6 indicators. SCORE 7 8	Follows safety practices exhibiting all 7 indicators. SCORE 9 10	Comments: 	
DEMONSTRATES FRENCH KNIFE, PARING KNIFE, SPECIAL TOOLS AND CUTTING BOARD					
<input type="checkbox"/> Knives are gripped properly for intended use <input type="checkbox"/> Blade never faces the participant <input type="checkbox"/> Cutting motions are even, smooth and efficient <input type="checkbox"/> Point of the blade is held towards the floor if carried away from the cutting board <input type="checkbox"/> Blade glides against the knuckles of the fingers of guide hand <input type="checkbox"/> Food cut on cutting board placed on non-skid mat or damp towel and not in hand <input type="checkbox"/> Fingertips on guide hand are curled under, out of the way of the blade <input type="checkbox"/> Demonstrates proper use of at least 3 additional tools from specified list <input type="checkbox"/> Food item is held firmly with guide hand so it does not slip					
Does not use French or Paring knife, special tools, cutting board or uses them in an unsafe manner. SCORE 0	Ineffective use of French and Paring knife, special tools and cutting board and/or exhibits 4 or fewer indicators. SCORE 1 2 3 4 5 6	Adequate use of French and Paring knife, special tools and cutting board and/or exhibits 5-7 indicators. SCORE 7 8	Effective and safe use of French and Paring knife, special tools and cutting board exhibiting all 9 indicators. SCORE 9 10	Comments: 	
DEMONSTRATES USE OF STEEL					
<input type="checkbox"/> Maintains a 20 degree angle when using steel <input type="checkbox"/> Continues with smooth, even motions <input type="checkbox"/> Use equal swipes on each side of knife <input type="checkbox"/> Covers length of blade					
Fails to use steel. SCORE 0	Uses steel incorrectly and/or exhibits 2 or fewer indicators. SCORE 1 2 3	Use of steel needs improvement and/or exhibits 3 indicators. SCORE 4	Uses steel safely and correctly exhibiting all 4 indicators. SCORE 5	Comments: 	

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QUALITY OF PRODUCT ***				SCORE
<input type="checkbox"/> Freshness <input type="checkbox"/> Appropriate texture based on recipe		<input type="checkbox"/> Consistency (size, shape) based on preparation and product <input type="checkbox"/> Taste appropriate to product		
Minimal or lacking in quality and/or exhibits 1 or fewer indicators	Fair to good quality, meets 2-3 indicators	Excellent quality, meets or exceeds industry standards, exhibits all 4 indicators	Comments:	
SCORE 0 1 2 3 4 5	SCORE 6 7 8	SCORE 9 10		
PRODUCT PRESENTATION AND DISPLAY*				
<input type="checkbox"/> All project is edible, excluding wooden picks and wooden skewers (centerpieces/garnishes may contain fresh fruit/vegetable by-products) <input type="checkbox"/> Displayed on glass, mirror, metal or other non-porous, non-toxic surface, free of fingerprints, surface defects (e.g. chips, water and food spots)		<input type="checkbox"/> Color, Texture and Shape Variation <input type="checkbox"/> Tray is appropriate size in proportion to foods used <input type="checkbox"/> Common theme is evident throughout tray		<input type="checkbox"/> Appropriate serving size and number <input type="checkbox"/> Food is easy to handle so 1 piece may be removed without ruining the arrangement <input type="checkbox"/> Serving portions arranged artistically and proportionately
Haphazardly created with obvious errors and/or exhibits 4 or fewer indicators.	Completed product but display lacks appeal and/or exhibits 5-6 indicators.	Artistically and pleasingly presented garde manger tray exhibiting 7-8 indicators.	Comments:	
SCORE 0 1 2 3 4 5 6 7 8	SCORE 9 10 11 12 13	SCORE 14 15		
JOB SHEET				
<input type="checkbox"/> Includes all necessary information (name, school, title of project, use of cold appetizer tray, supplies, tools, preparation procedures, safety cautions, illustrations for tray, sequence of tray assembly) in a logical, sequential order <input type="checkbox"/> Correct spelling and correct grammar		<input type="checkbox"/> Professional, business-like manner, typed or word-processed avoiding white-out, torn pages, wrinkles, etc. <input type="checkbox"/> Brings 4 copies into the competition area		
Job sheet is not available for evaluation.	Lacks the necessary information and/or exhibits 2 or fewer indicators.	Minimal or partial information prevents reproduction of garde manger tray and/or exhibits 3 indicators.	Complete, accurate job sheet enabling successful reproduction of garde manger tray exhibiting all 4 indicators.	Comments:
SCORE 0	SCORE 1 2 3 4 5 6	SCORE 7 8	SCORE 9 10	

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USE OF TIME AND MOTION MANAGEMENT					SCORE
<input type="checkbox"/> Task completed within time limit or earlier <input type="checkbox"/> Used time to effectively demonstrate necessary skills <input type="checkbox"/> Even paced; did not rush <input type="checkbox"/> Specific tasks completed in a logical sequence <input type="checkbox"/> One of each item is demonstrated in front of evaluators <input type="checkbox"/> Follows job sheet					
Work space unorganized and/or ran out of time. 0 indicators SCORE 0	Lack of organization and/or time management and/or exhibits 3 or fewer indicators. SCORE 1 2 3 4 5 6	Completed tasks in organized manner and/or exhibits 4-5 indicators. SCORE 7 8	Organized and efficient exhibiting all 6 indicators. SCORE 9 10	Comments: 	
DEMONSTRATES KNOWLEDGE					
<input type="checkbox"/> Demonstrates knowledge of products used on trays <input type="checkbox"/> Explains concept/theme of tray <input type="checkbox"/> Communicates procedures correctly and confidently during demonstration <input type="checkbox"/> Demonstrates knowledge of methods and processes specifically related to the tray					
Fails to answer questions. 0 indicators SCORE 0	Partial answers shows limited knowledge and/or lack of skill and/or confidence. 1-2 indicators SCORE 1 2 3 4 5 6	Communicates procedure during demonstration only when asked and/or answers most questions correctly. 3 indicators SCORE 7 8	Communicates procedures correctly and confidently while demonstrating and answering all questions correctly, concisely and confidently. 4 indicators SCORE 9 10	Comments: 	

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TALLY SHEET

Regional/State Rating	PAGE 1 TOTAL _____	Total (Evaluators please initial after rating) _____
3 STAR Rating 90 -100 pts.	PAGE 2 TOTAL _____	Verification of Total Scores (Please Initial) _____
2 STAR Rating 70 - 89 pts.	PAGE 3 TOTAL _____	Room Consultant (Event Chairperson) _____
1 STAR Rating 1 - 69 pts	PAGE 4 TOTAL _____	Lead Consultant (Tally Room) _____
	EVENT TOTAL _____	Final Verification _____

* **First Tiebreaker** ** **Second Tiebreaker** *** **Third Tiebreaker** (for tiebreaker use total score for criteria)