

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.	Attempts introduction and/or exhibits 3 or fewer indicators.	Introduction lacks confidence and/or exhibits 4 indicators.	Confident, clear self-introduction exhibiting all 5 indicators.	Comments:		
SCORE 0	SCORE 1 2 3	SCORE 4	SCORE 5			
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.	Neat appearance, attire and grooming but lacks polish and/or exhibits 6-7 indicators.	Professional appearance, attire and grooming exhibiting all 8 indicators.	Comments:			
SCORE 0 1 2 3	SCORE 4	SCORE 5				
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						
Fails to demonstrate cuts safely and correctly.	Demonstrates only one knife cut efficiently and according to industry standards and exhibits 3 or fewer indicators.	Demonstrates 2 knife cuts efficiently and according to industry standards and exhibits 4 indicators.	Demonstrates all 3 knife cuts efficiently and according to industry standards exhibiting all 5 indicators.	Comments:		
SCORE 0	SCORE 1 2 3 4 5 6	SCORE 7 8	SCORE 9 10			

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SANITATION AND SAFETY					SCORE									
<input type="checkbox"/> Washes hands completely (minimum 20 seconds) <input type="checkbox"/> Re-wash hands when soiled or contaminated <input type="checkbox"/> Cleans and sanitizes area before starting <input type="checkbox"/> Sanitizer water is tested to industry standards <input type="checkbox"/> Demonstrates proper use of gloves when handling food ready for consumption					<input type="checkbox"/> Maintains clean and safe as work progresses <input type="checkbox"/> Left area clean and sanitized for the next participant <input type="checkbox"/> Prevents cross contamination <input type="checkbox"/> All product brought in at appropriate temperature (e.g. cooler has thermometer and all ingredients at proper storage/holding temperatures)					<input type="checkbox"/> Student performs assigned task in a safe manner				
Unsanitary situation creates unsafe product. SCORE 0	Safety concerns need to be addressed and/or exhibits 6 or fewer indicators. SCORE 1 2 3 4 5 6	Minimal safety concerns during event and/or exhibits 7-8 indicators. SCORE 7 8	Follows safety practices exhibiting all 9-10 indicators. SCORE 9 10	Comments: <div style="border: 1px solid black; height: 100px; width: 100%;"></div>										
DEMONSTRATES FRENCH KNIFE, PARING KNIFE, SPECIAL TOOLS, CUTTING BOARD AND STEEL														
<input type="checkbox"/> Knives are gripped properly for intended use <input type="checkbox"/> Cutting motions are even, smooth and efficient <input type="checkbox"/> Blade glides against the knuckles of the fingers of guide hand <input type="checkbox"/> Fingertips on guide hand are curled under, out of the way of the blade Food item is held firmly with guide hand so it does not slip						<input type="checkbox"/> Point of the blade is held towards the floor if carried away from the cutting board <input type="checkbox"/> Cutting board placed on non-skid mat or damp towel <input type="checkbox"/> Demonstrates proper use of at least 3 additional tools from specified list <input type="checkbox"/> Use equal swipes on each side of knife when using steel with a smooth, even motions maintaining a 20 degree angle								
Does not use French or Paring knife, special tools, cutting board, steel 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	Adequate use of French and Paring knife, special tools and cutting board and/or exhibits 5-9 indicators. SCORE 5 6 7 8 9	Effective and safe use of French and Paring knife, special tools and cutting board exhibiting all 9 indicators. SCORE 10	Comments: <div style="border: 1px solid black; height: 100px; width: 100%;"></div>										

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QUALITY OF PRODUCT ***				SCORE
<input type="checkbox"/> Freshness Appropriate texture based on recipe		<input type="checkbox"/> Consistency (size, shape) based on preparation and product Taste appropriate to product		
Minimal or lacking in quality and/or exhibits 1 or fewer indicators SCORE 0 1 2 3 4 5	Fair to good quality, meets 2-3 indicators SCORE 6 7 8	Excellent quality, meets or exceeds industry standards, exhibits all 4 indicators SCORE 9 10	Comments: 	
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) 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 Tray is appropriate size in proportion to foods used Common theme is evident throughout tray	<input type="checkbox"/> Appropriate serving size and number Food is easy to handle so 1 piece may be removed without ruining the arrangement Serving portions arranged artistically and proportionately	
Haphazardly created with obvious errors and/or exhibits 4 or fewer indicators. SCORE 0 1 2 3 4 5	Completed product but display lacks appeal and/or exhibits 5-6 indicators. SCORE 6 7 8	Artistically and pleasingly presented garde manger tray exhibiting 7-8 indicators. SCORE 9 10	Comments: 	
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 <input type="checkbox"/> Recipes must include name, preparation time, cooking time, yield, portion size, utensils, ingredients, method of preparation and quantities with correct spelling		
Job sheet is not available for evaluation. SCORE 0	Lacks the necessary information and/or exhibits 3 or fewer indicators. SCORE 1 2 3 4 5 6	Minimal or partial information prevents reproduction of garde manger tray and/or exhibits 4 indicators. SCORE 7 8	Complete, accurate job sheet enabling successful reproduction of garde manger tray exhibiting all 5 indicators. SCORE 9 10	Comments:

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USE OF TIME AND MOTION MANAGEMENT			SCORE	
<input type="checkbox"/> Task completed within time limit or earlier Specific tasks completed in a logical sequence as specified in the job sheets			<input type="checkbox"/> Used time to effectively demonstrate necessary skills One of each item is demonstrated in front of evaluators	
<input type="checkbox"/> Even paced; did not rush Student work area is organized and free of clutter				
Work space unorganized and/or ran out of time. 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 Explains concept/theme of tray as specified in the job sheets Communicates procedures correctly and confidently during demonstration Demonstrates knowledge of methods and processes specifically related to the tray		<input type="checkbox"/> Answers correctly a minimum of 4 questions about tray and/or job sheets Dips and filling demonstrated Knowledge of dip and fillings preparation according to job sheets		
Fails to answer questions. 0 indicators SCORE 0	Partial answers shows limited knowledge and/or lack of skill and/or confidence. 1-3 indicators SCORE 1 2 3 4 5 6	Communicates procedure during demonstration only when asked and/or answers most questions correctly. 4 - 6 indicators SCORE 7 8	Communicates procedures correctly and confidently while demonstrating and answering all questions correctly, concisely and confidently. 7 indicators SCORE 9 10	Comments:
PRODUCT UTILIZATION AND WASTE				
<input type="checkbox"/> Proper procedure followed for waste <input type="checkbox"/> Proper procedure followed for usable product		<input type="checkbox"/> All unused dips/fillings properly store for later use <input type="checkbox"/> All items properly labeled and dated according to board of Health regulations		
Lacks knowledge in properly handling of waste, usable product and storage SCORE 0	Minimal demonstration of product/waste and product for later use is handled properly 3 or fewer indicators. SCORE 1 2 3 4 5 6	Partial demonstration of product/waste and product for later use is handled properly 4 indicators. SCORE 7 8	All usable product/waste and product for later use is handled properly 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)