

Culinary Arts Rating Sheet

Name(s) of Participant(s): _____ Chapter: _____

Category: ___ Junior ___ Senior ___ Occupational

INSTRUCTIONS: Circle the correct score. Write the appropriate rating in the “Score” column. Write comments on the back of the rating sheet. Comments should help participants identify their strengths and areas for improvement. Record total points. Verify point total, and initial.

Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score
APPEARANCE						
Clothing and Appearance	0 - 1	2	3	4	5	
PLANNING						
Effective Planning Sheet	0 - 1	2	3	4	5	
Follow Planning Sheet	0 - 1	2	3	4	5	
FOOD PRODUCTION						
Equipment, Tools, and Techniques	0 - 1 - 2 - 3	4 - 5 - 6	7 - 8 - 9	10 - 11 - 12	13 - 14 - 15	
Follow Directions	0 - 1	2	3	4	5	
Sanitation and Safety	0 - 1 - 2 - 3	4 - 5 - 6	7 - 8 - 9	10 - 11 - 12	13 - 14 - 15	
Teamwork	0 - 1 - 2	3 - 4	5 - 6	7 - 8	9 - 10	
FOOD PRESENTATION						
Product Appearance	0 - 1 - 2 - 3	4 - 5 - 6	7 - 8 - 9	10 - 11 - 12	13 - 14 - 15	
Product Taste and Temperature	0 - 1 - 2 - 3	4 - 5 - 6	7 - 8 - 9	10 - 11 - 12	13 - 14 - 15	
Garnish	0 - 1	2	3	4	5	
TEAM EVALUATION						
Team Evaluation Sheet	0 - 1	2	3	4	5	

Evaluator’s Signature _____

Total Score: _____

Event Chairperson Verification of Total Score (please initial) _____