Team Appearance Appropriate Score

All uniforms complete 4-5

All uniforms very clean-pressed

Team identical

All have proper shoes

Most uniforms complete 2-3

Most uniforms clean-some wrinkles, soil

Team mostly identical

Most have proper shoes

Team members missing uniform components 0-1

Uniforms soiled, wrinkled

Do not look like a team

Improper footwear

Work Organization/Teamwork Appropriate Score

Detailed timeline/prep list displayed and utilized 4-5

Always display mastery of skills

Workload evenly distributed among all team members

Team communicates effectively

Mise en place maintained throughout competition

Always display professional attitude

Timeline/prep list displayed, mostly utilized 2-3

Usually display mastery of skills

Workload somewhat evenly distributed among team members

Team mostly communicates effectively

Mise en place maintained throughout most of competition

Usually display professional attitude

Timeline/prep lists missing, not followed 0-1

Rarely display mastery of skills

Workload not evenly distributed

Team rarely/never communicates or communicates ineffectively

Mise en place rarely maintained, station excessively cluttered

Rarely display professional attitude

Proper Cooking Procedures Appropriate Score

Always uses appropriate cooking method for product 4-5

3 or more of required cooking methods used

Procedures used follow plan/timeline

Procedures correct for recipe

All waste visible and accounted for

Always use proper equipment for task

Mastery of all equipment used

Usually uses appropriate cooking method for product 3-4

3 required cooking methods used

Procedures used usually follow plan/timeline

Procedures usually correct for recipe

Most waste visible and accounted for

Usually use proper equipment for task

Mastery of most equipment used

Sometimes uses appropriate cooking method for product 1-2

2-3 required cooking methods used

Procedures sometimes follow plan/timeline

Procedures sometimes correct for recipe

Some waste visible and accounted for

Sometimes uses proper equipment for task

Mastery of some equipment used

Rarely/never uses appropriate cooking method for product 0-1

1-2 required cooking methods used

Procedures used rarely follow plan/timeline

Procedures rarely correct for recipe

Little waste visible or accounted for

Rarely/never use proper equipment for task

Mastery of little/none equipment used

Degree of Difficulty Appropriate Score

Innovative creativity displayed and mastered 4-5

Fundamental techniques perfected

Multiple high-level techniques displayed and mastered

Creativity displayed and mastered 3-4

Most fundamental techniques perfected

Some higher-level techniques displayed/mastered

Little creativity displayed and/or mastered 0-2

Some/few fundamental techniques perfected

Few higher-level techniques displayed and/or mastered

Knife Cuts Appropriate Score

All cuts consistent in size and shape 4-5  
All cuts accurate in size for the type of cut used  
All cuts clean

Minimal waste

Waste accounted for in containers

Safe use of knives at all times

Most cuts consistent in size and shape 2-3  
Most cuts accurate in size for the type of cut used  
Most cuts clean

Some Waste

Wasted somewhat accounted for, containers

Safe use of knives at most times

Some/none cuts consistent in size and shape 0-1

Some/none cuts accurate in size for the type of cut used  
Some/none cuts clean

Waste missing, unaccounted for-no containers

Unsafe use of knives

Students are no longer required to present a list of knife cuts or execute a specific number of varied cuts. However, students will most likely utilize one or more of the following cuts in their meal preparation.

Rondelle Diagonal Batonnet

Julienne Large Dice Medium Dice

Small Dice Brunoise Paysanne

Chiffonade Tourne