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

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