

Skills MB Secondary and Post-Secondary Rubric (96 Available Marks)

Sanitation 15% (15 available marks)				
	Excellent (3 marks)	Good (2 marks)	Satisfactory (1 mark)	Poor (0 marks)
Uniform	In full clean uniform: <ul style="list-style-type: none"> • chef coat • chef pants • apron • hat • proper hair net / beard snood use • proper undershirt • proper shoes 	Did not demonstrate one (1) minor uniform principle.	Did not demonstrate one (1) major or two (2) minor uniform principles.	Did not demonstrate two (2) or more major or three (3) or more minor uniform principles.
Notes:				
Personal Hygiene	Demonstrated proper personal hygiene and cleanliness practice.	Did not demonstrate one (1) minor principle.	Did not demonstrate one (1) major or two (2) minor principles.	Did not demonstrate two (2) or more major or three (3) or more minor principles.
Notes:				
Cleanliness of Cutting Board, Workstation, and Kitchen Spaces	Demonstrated proper cutting board, workstation, and kitchen spaces cleanliness practices.	Did not demonstrate one (1) minor principle.	Did not demonstrate one (1) major or two (2) principles.	Did not demonstrate two (2) or more major or three (3) or more minor principles.
Notes:				
Workplace Safety	Demonstrated proper workplace safety practices.	Did not demonstrate one (1) minor safety principle.	Did not demonstrate one (1) major or two (2) minor principles.	Did not demonstrate two (2) or more major or three (3) or more minor principles.
Notes:				
Proper Food & Equipment Storage	Demonstrated proper food and equipment storage.	Did not demonstrate one (1) minor safety principle.	Did not demonstrate one (1) major or two (2) minor principles.	Did not demonstrate two (2) or more major or three (3) or more minor principles.
Notes:				
	Excellent (3 marks)	Good (2 marks)	Satisfactory (1 mark)	Poor (0 marks)

These judges' marks go to the Judges Summary Sheet by MB Skills Committee for final grade calculations!
 (last updated February 13, 2023)

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<i>Sanitation 15% (15 available marks)</i>				
<i>Time & Product Utilization 10% (9 marks available)</i>				
	Excellent (3 marks)	Good (2 marks)	Satisfactory (1 mark)	Poor (0 marks)
Waste & Yield Management	Controls waste through technique, spoilage, etc, including skills in yield management - ie: over / under preparation of items, including Energy and Water usage.	Did not demonstrate one (1) minor food utilization.	Did not demonstrate one (1) major or two (2) minor food utilization.	Did not demonstrate two (2) or more major or three (3) or more minor food utilizations.
Notes:				
Efficient Use of Work Plan and Appropriate Planning of Tasks	Demonstrated proper planning and mise en place principles.	Did not demonstrate one (1) minor principle.	Did not demonstrate one (1) major or two (2) minor principle.	Did not demonstrate two (2) or more major or three (3) or more minor principles.
Notes:				
Respected timetable and serving times	Each course was presented on time, within the 5-minute window. No marks will be added or deducted	One of the courses was presented 1-2 minutes late, outside of the 5-minute window. One mark per minute will be deducted.	One of the courses was presented 3-4 minutes late, outside of the 5-minute window. One mark per minute will be deducted.	One of the courses was presented was 10+ minutes late, including the 5-minute window. The course will not be judged.
Notes:				
	Excellent (3 marks)	Good (2 marks)	Satisfactory (1 mark)	Poor (0 marks)
<i>Time & Product Utilization 10% (9 marks available)</i>				

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Preparation 25% (15 available marks)				
	Excellent (3 marks)	Good (2 marks)	Satisfactory (1 mark)	Poor (0 marks)
Hand Tools	Demonstrated proper application and usage of hand tools	Did not demonstrate one (1) minor usage.	Did not demonstrate one (1) major or two (2) minor usages.	Did not demonstrate two (2) or more major or three (3) or more minor usages.
Notes:				
Recipe Variation	Recipes demonstrated reflect own ideas & variations on themes ie: interpreting trends	Did not demonstrate one (1) minor opportunity for originality.	Did not demonstrate one (1) major or two (2) minor opportunities for originality.	Did not demonstrate two (2) or more major or three (3) or more minor opportunities for originality.
Notes:				
Fabrication and Preparation Techniques	Demonstrated proper fabrication and preparation techniques.	Did not demonstrate one (1) minor preparation techniques.	Did not demonstrate one (1) major or two (2) minor preparation techniques.	Did not demonstrate two (2) or more major or three (3) or more minor preparation techniques.
Notes:				
Cooking Methods	Demonstrated proper cooking methods.	Did not demonstrate one (1) minor cooking method.	Did not demonstrate one (1) major or two (2) minor cooking methods.	Did not demonstrate two (2) or more major or three (3) or more minor cooking methods.
Notes:				
Ingredient Knowledge	Demonstrated skills and knowledge of food ingredients, their application and preparation.	Did not demonstrate one (1) minor item.	Did not demonstrate two (2) minor items OR one (1) major item.	Did not demonstrate three (3) or more minor items OR two (2) or more major items.
Notes:				
	Excellent (3 marks)	Good (2 marks)	Satisfactory (1 mark)	Poor (0 marks)

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Skills MB Secondary and Post-Secondary Rubric (96 Available Marks)

Preparation 25% (15 available marks)

Presentation / Required Components 15% (24 available marks)

	Excellent (3 marks)	Good (2 marks)	Satisfactory (1 mark)	Poor (0 marks)
APPETIZER Required Ingredients / Elements	Appetizer had key / required food ingredients reflected from the written menu description	Did not demonstrate one (1) minor item.	Did not demonstrate two (2) minor items OR one (1) major item.	Did not demonstrate three (3) or more minor items OR two (2) or more major items.
Notes:				
MAIN COURSE Required Ingredients / Elements	Main Course had key / required food ingredients reflected from the written menu description	Did not demonstrate one (1) minor item.	Did not demonstrate two (2) minor items OR one (1) major item.	Did not demonstrate three (3) or more minor items OR two (2) or more major items.
Notes:				
DESSERT Required Ingredients / Elements	Dessert had key / required food ingredients reflected from the written menu description	Did not demonstrate one (1) minor item.	Did not demonstrate two (2) minor items OR one (1) major item.	Did not demonstrate three (3) or more minor items OR two (2) or more major items.
Notes:				
	Excellent (3 marks)	Good (2 marks)	Satisfactory (1 mark)	Poor (0 marks)
Presentation / Required Components 15% (24 available marks)				

Skills MB Secondary and Post-Secondary Rubric (96 Available Marks)

3-COURSE MEAL (Appy, Main Course & Dessert) Cleanliness	All food and china is cleanly presented. Service wares are free of spills and fingerprints	Did not demonstrate one (1) minor item.	Did not demonstrate two (2) minor items OR one (1) major item.	Did not demonstrate three (3) or more minor items OR two (2) or more major items.
Notes:				
3-COURSE MEAL (Appy, Main Course & Dessert) Use of Space	All food dishes fits the china used and shows negative space, where appropriate	Did not demonstrate one (1) minor item.	Did not demonstrate two (2) minor items OR one (1) major item.	Did not demonstrate three (3) or more minor items OR two (2) or more major items.
Notes:				
3-COURSE MEAL (Appy, Main Course & Dessert) Visual Appeal	3-Course demonstrated appealing presentation.	Did not demonstrate one (1) minor item.	Did not demonstrate two (2) minor items OR one (1) major item.	Did not demonstrate three (3) or more minor items OR two (2) or more major items.
Notes:				
3-COURSE MEAL (Appy, Main Course & Dessert) Modernity and Style	3-Course demonstrated modernity and style in food presentation	Did not demonstrate one (1) minor item.	Did not demonstrate two (2) minor items OR one (1) major item.	Did not demonstrate three (3) or more minor items OR two (2) or more major items.
Notes:				
3-COURSE MEAL (Appy, Main Course & Dessert) Overall Quality	3-Course demonstrated overall quality and value in food presentation	Did not demonstrate one (1) minor item.	Did not demonstrate two (2) minor items OR one (1) major item.	Did not demonstrate three (3) or more minor items OR two (2) or more major items.
Notes:				
	Excellent (3 marks)	Good (2 marks)	Satisfactory (1 mark)	Poor (0 marks)
<i>Presentation / Required Components 15% (24 marks total)</i>				

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Skills MB Secondary and Post-Secondary Rubric (96 Available Marks)

<i>Taste and Texture 35% (33 available marks)</i>				
	Excellent (3 marks)	Good (2 marks)	Satisfactory (1 mark)	Poor (0 marks)
APPETIZER Texture & Doneness	Appetizer demonstrates appropriate texture and doneness.	Did not demonstrate one (1) minor item.	Did not demonstrate two (2) minor items OR one (1) major item.	Did not demonstrate three (3) or more minor items OR two (2) or more major items.
Notes:				
APPETIZER Flavour & Seasoning	Appetizer demonstrates appropriate flavour and seasoning for all items presented.	Did not demonstrate one (1) minor item.	Did not demonstrate two (2) minor items OR one (1) major item.	Did not demonstrate three (3) or more minor items OR two (2) or more major items.
Notes:				
APPETIZER Portion Size	Appetizer was within the required portion size.	Over or under the required portion size by less than 10g	Over or under the required portion size by more than 10g but less than 20g	Over or under the required portion size by more than 20g
Notes:				
MAIN COURSE Texture & Doneness	Main Course demonstrates appropriate texture and doneness.	Did not demonstrate one (1) minor item.	Did not demonstrate two (2) minor items OR one (1) major item.	Did not demonstrate three (3) or more minor items OR two (2) or more major items.
Notes:				
MAIN COURSE Flavour & Seasoning	Main Course demonstrates appropriate flavour and seasoning for all items presented.	Did not demonstrate one (1) minor item.	Did not demonstrate two (2) minor items OR one (1) major item.	Did not demonstrate three (3) or more minor items OR two (2) or more major items.
Notes:				
MAIN COURSE Portion Size	Main Course was within the required portion size.	Over or under the required portion size by less than 10g	Over or under the required portion size by more than 10g but less than 20g	Over or under the required portion size by more than 20g
Notes:				
	Excellent (3 marks)	Good (2 marks)	Satisfactory (1 mark)	Poor (0 marks)
<i>Taste and Texture 35% (33 available marks)</i>				

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<i>Taste and Texture 35% (33 available marks)</i>				
	Excellent (3 marks)	Good (2 marks)	Satisfactory (1 mark)	Poor (0 marks)
DESSERT Texture & Doneness	Dessert demonstrates appropriate texture and doneness.	Did not demonstrate one (1) minor item.	Did not demonstrate two (2) minor items OR one (1) major item.	Did not demonstrate three (3) or more minor items OR two (2) or more major items.
Notes:				
DESSERT Flavour & Seasoning	Dessert demonstrates appropriate flavour and seasoning for all items presented.	Did not demonstrate one (1) minor item.	Did not demonstrate two (2) minor items OR one (1) major item.	Did not demonstrate three (3) or more minor items OR two (2) or more major items.
Notes:				
DESSERT Portion Size	Dessert was within the required portion size.	Over or under the required portion size by less than 10g	Over or under the required portion size by more than 10g but less than 20g	Over or under the required portion size by more than 20g
Notes:				
	Excellent (3 marks)	Good (2 marks)	Satisfactory (1 mark)	Poor (0 marks)
<i>Taste and Texture 35% (33 available marks)</i>				

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<i>Taste and Texture 35% (33 available marks)</i>				
	Excellent (3 marks)	Good (2 marks)	Satisfactory (1 mark)	Poor (0 marks)
3-COURSE MEAL (Appy, Main Course & Dessert) Menu Writing	3-Course menu components were error-free, professionally written menu descriptions.	Menu had one (1) minor error.	Menu had two (2) minor errors OR one (1) major error.	Menu had three (3) or more minor errors OR two (2) or more major errors.
Notes:				
3-COURSE MEAL (Appy, Main Course & Dessert) Applied Cooking Methods	3-Course Meal applied cooking methods reflecting the usage of the ingredients and the stated menu descriptions.	Did not demonstrate one (1) minor method.	Did not demonstrate two (2) minor method OR one (1) major method.	Did not demonstrate three (3) or more minor methods OR two (2) or more major methods.
Notes:				
	Excellent (3 marks)	Good (2 marks)	Satisfactory (1 mark)	Poor (0 marks)
<i>Taste and Texture 35% (33 available marks)</i>				