

MB Skills Secondary and Post-Secondary Rubric (57 Available Marks)

Competitor > Tasting Judge > #

Presentation / Required Components 14% (24 available marks)				
3-COURSE MEAL (Appetizer, Main & Dessert) Cleanliness	All food and China are 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 (Appetizer, Main & Dessert) Use of Space	All food dishes fit 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:				
Appetizer Visual Appeal	Appetizer 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:				
Main Course Visual Appeal	Main 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:				
Dessert Visual Appeal	Dessert 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:				

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3-COURSE MEAL (Appetizer, Main & 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 (Appetizer, Main & 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:				
3-COURSE MEAL (Appetizer, Main & Dessert) Required Ingredients	Key/required ingredients are reflected from the 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)
<i>Presentation / Required Components 14% (24 marks total)</i>				

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<i>Taste and Texture 34% (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 34% (33 available marks)</i>				

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<i>Taste and Texture 34% (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 34% (33 available marks)</i>				

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<i>Taste and Texture 34% (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 34% (33 available marks)</i>				

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