

MB Skills Secondary and Post-Secondary Rubric (45 Available Marks)

Competitor > Floor Judge > #

	Excellent (3 marks)	Good (2 marks)	Satisfactory (1 mark)	Poor (0 marks)
Uniform (Sanitation 15%)	In full clean uniform: <ul style="list-style-type: none"> • chef coat • chef pants • apron • hat • proper hair restraints • 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 (Sanitation 15%)	Demonstrated proper personal hygiene and cleanliness practices.	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:				
Workstation Hygiene (Sanitation 15%)	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:				
Safe use of hand-tools and equipment (Sanitation 15%)	Demonstrated proper use of hand-tools and kitchen equipment	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:				
Safe Work Habits (Sanitation 15%)	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:				

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Competitor > Floor Judge > #

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Efficient Use of Work Plan and Appropriate Planning of Tasks (Org & Product Utilize 10%)	Demonstrated proper planning and mise en place principles	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:				
Waste Management (Org & Product Utilize 10%)	Controls waste through technique, spoilage, including energy and water usage.	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:				
Yield Management (Org & Product Utilize 10%)	Manages yields by not over or under preparing items and any recipe used reflects appropriate yields	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 (Org & Product Utilize 10%)	Each course was presented on time, within the 5-minute window.	One of the courses was presented 1-2 minutes late, outside of the 5-minute window.	One of the courses was presented 3-4 minutes late, outside of the 5-minute window OR two courses were presented 1-2 minutes late, outside of the 5-minute window	One of the courses was presented was 10+ minutes late, including the 5-minute window. The course will not be judged OR two courses were presented minutes late, outside of the 5-minute window
Notes:				

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Competitor > [] Floor Judge > # []

	Excellent (3 marks)	Good (2 marks)	Satisfactory (1 mark)	Poor (0 marks)
Food Hygiene (Preparation 25%)	Cooking, cooling and serving techniques demonstrated food hygiene best practices	Did not demonstrate one (1) minor practice.	Did not demonstrate one (1) major or two (2) minor practices.	Did not demonstrate two (2) or more major or three (3) or more minor practices.
Notes:				
Hand Tools and Equipment (Preparation 25%)	Demonstrated proper application and usage of hand tools and equipment	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 (Preparation 25%)	Recipes demonstrated reflect own ideas & variations on themes i.e.: interpreting trends and originality	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. (Preparation 25%)	Selected appropriate 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 (Preparation 25%)	Demonstrated knowledge of 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 (Preparation 25%)	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:				