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

| Uniform (Sanitation 15%) | (3 marks) In full clean uniform: • chef coat • chef pants • apron • hat • proper hair restraints • proper | (2 marks) Did not demonstrate one (1) minor uniform principle. | (1 mark) Did not demonstrate one (1) major or two (2) minor uniform principles. | (0 marks) Did not demonstrat two (2) or more major or three (3) or more minor uniform principles. |
|---|---|---|---|--|
| | chef coat chef pants apron hat proper hair restraints proper | one (1) minor | one (1) major or two (2) minor uniform | two (2) or more major or three (3) or more minor uniform |
| (Sanitation 15%) | chef pants apron hat proper hair restraints proper | | (2) minor uniform | major or three (3) or more minor uniform |
| (Sanitation 15%) | apron hat proper hair restraints proper | | | more minor uniform |
| (Sanitation 15%) | hat proper hair restraints proper | | | principles. |
| (Sanitation 15%) | restraintsproper | | | |
| (Sanitation 15%) | • proper | | | |
| (Sanitation 15%) | | | | |
| (Sanitation 15%) | | | | |
| (Sanitation 15%) | undershirt | | | |
| Notes: | • proper shoes | | | |
| | | | | |
| Personal Hygiene | Demonstrated proper | Did not demonstrate | Did not demonstrate | Did not demonstrat |
| | personal hygiene and | one (1) minor | one (1) major or two | two (2) or more |
| | cleanliness practices. | principle. | (2) minor principles. | major or three (3) of more minor |
| (Sanitation 15%) | | | | principles. |
| Notes: | | | | Principies. |
| Workstation Hygiene (Sanitation 15%) Notes: | 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 demonstrat two (2) or more major or three (3) of more minor principles. |
| 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 demonstrat two (2) or more major or three (3) of more minor principles. |
| Notes: | | | | |
| | | | D'1 (1 | Did not demonstrat |
| Safe Work Habits | Demonstrated proper workplace safety practices. | Did not demonstrate one (1) minor safety principle. | Did not demonstrate one (1) major or two (2) minor principles. | two (2) or more major or three (3) of more minor |
| Safe Work Habits (Sanitation 15%) | workplace safety | one (1) minor safety | one (1) major or two | two (2) or more major or three (3) of |

These judges' marks go to the Judges Summary Sheet by MB Skills Committee for final grade calculations! (Last updated October 23, 2024)

Competitor > ______Floor Judge > #____

| Efficient Use of | (2 | Good | Satisfactory | Poor (0 montrs) |
|---|---|--|---|--|
| Efficient Use of | (3 marks) | (2 marks) Did not demonstrate | (1 mark) Did not demonstrate | (0 marks) Did not demonstrate |
| Work Plan and Appropriate Planning of Tasks | Demonstrated proper planning and mise en place principles | one (1) minor food utilization. | one (1) major or two (2) minor food utilization. | two (2) or more major or three (3) o more minor food utilizations. |
| (Org & Product Utilize 10%) | | | | |
| Notes: | | | | |
| Waste Management | Controls waste through | Did not demonstrate | Did not demonstrate | Did not demonstrat |
| (Org & Product Utilize 10%) | technique, spoilage, including energy and water usage. | one (1) minor principle. | one (1) major or two (2) minor principle. | two (2) or more major or three (3) or more minor principles. |
| | | | | |
| | | | | |
| Yield Management | Manages yields by not | Did not demonstrate | Did not demonstrate | Did not demonstrat |
| (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 demonstrat two (2) or more major or three (3) o more minor principles. |
| (Org & Product Utilize 10%) | over or under preparing items and any recipe used reflects appropriate | one (1) minor | one (1) major or two | two (2) or more major or three (3) o more minor |
| (Org & Product | over or under preparing items and any recipe used reflects appropriate | one (1) minor | one (1) major or two | two (2) or more major or three (3) o more minor |

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

| | Competitor >Floor Judge > <mark>#</mark> | | | |
|--|---|---|---|--|
| | Excellent | Good | Satisfactory | Poor |
| Food Hygiene | (3 marks) Cooking, cooling and serving techniques demonstrated food hygiene best practices | (2 marks) Did not demonstrate one (1) minor practice. | (1 mark) Did not demonstrate one (1) major or two (2) minor practices. | (0 marks)Did not demonstratetwo (2) or moremajor or three (3) omore minor |
| (Preparation 25%) Notes: | | <u> </u> | | practices. |
| Hand Tools and | Demonstrated proper | Did not demonstrate | Did not demonstrate | Did not demonstrate |
| Equipment (Preparation 25%) | application and usage of hand tools and equipment | one (1) minor usage. | one (1) major or two (2) minor usages. | two (2) or more major or three (3) o more minor usages. |
| Notes: | <u> </u> | | | |
| Recipe Variation | 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 demonstrat two (2) or more major or three (3) o more minor opportunities for |
| (Preparation 25%) Notes: | | | | originality. |
| | | | | |
| 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 demonstrat two (2) or more major or three (3) or more minor preparation techniques. |
| Notes: | I | I | 1 | |
| Cooking Methods | 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 demonstrat two (2) or more major or three (3) or more minor cookin |
| (Preparation 25%) | | | incurous. | 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 demonstrat three (3) or more minor items OR tw (2) or more major items. |
| Notes: | | | | |
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