

MB Skills Secondary and Post-Secondary Rubric (87 Available Marks)

Competitor > Tasting Judge > #

	Excellent (3 marks)	Good (2 marks)	Satisfactory (1 mark)	Poor (0 marks)
APPETIZER Visual Appeal (Presentation 15%)	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.
APPETIZER Cleanliness (Presentation 15%)	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.
APPETIZER Use of Space (Presentation 15%)	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.
APPETIZER Modernity and Style (Presentation 15%)	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.
APPETIZER Overall Quality (Presentation 15%)	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.
APPETIZER Required Ingredients (Presentation 15%)	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 on Presentation:				
APPETIZER Texture & Doneness (Taste and Req Comp 35%)	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.
APPETIZER Flavour & Seasoning (Taste and Req Comp 35%)	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.
APPETIZER Portion Size (Taste and Req Comp 35%)	Appetizer was within the required portion size and had appropriate plate temperature.	Over or under the required portion size by less than 10g or too high/low plate temperature.	Over or under the required portion size by more than 10g but less than 20g and high/low plate temperature.	Over or under the required portion size by more than 20g and / or inappropriate plate temperature.
Notes on Taste and Texture:				

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

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	Excellent (3 marks)	Good (2 marks)	Satisfactory (1 mark)	Poor (0 marks)
MAIN COURSE Visual Appeal (Presentation 15%)	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.
MAIN COURSE Cleanliness (Presentation 15%)	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.
MAIN COURSE Use of Space (Presentation 15%)	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.
MAIN COURSE Modernity and Style (Presentation 15%)	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.
MAIN COURSE Overall Quality (Presentation 15%)	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.
MAIN COURSE Required Ingredients (Presentation 15%)	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 on Presentation:				
MAIN COURSE Texture & Doneness <i>(Taste and Req Comp 35%)</i>	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.
MAIN COURSE Flavour & Seasoning <i>(Taste and Req Comp 35%)</i>	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.
MAIN COURSE Portion Size <i>(Taste and Req Comp 35%)</i>	Main Course was within the required portion size and had appropriate plate temperature.	Over or under the required portion size by less than 10g or too high/low plate temperature.	Over or under the required portion size by more than 10g but less than 20g and high/low plate temperature.	Over or under the required portion size by more than 20g and / or inappropriate plate temperature.
Notes on Texture and Doneness:				

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	Excellent (3 marks)	Good (2 marks)	Satisfactory (1 mark)	Poor (0 marks)
DESSERT Visual Appeal (Presentation 15%)	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.
DESSERT Cleanliness (Presentation 15%)	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.
DESSERT Use of Space (Presentation 15%)	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.
DESSERT Modernity and Style (Presentation 15%)	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.
DESSERT Overall Quality (Presentation 15%)	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.
DESSERT Required Ingredients (Presentation 15%)	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 on Presentation:				
DESSERT Texture & Doneness (Taste and Req Comp 35%)	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.
DESSERT Flavour & Seasoning (Taste and Req Comp 35%)	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.
DESSERT Portion Size (Taste and Req Comp 35%)	Dessert was within the required portion size and had appropriate plate temperature.	Over or under the required portion size by less than 10g or too high/low plate temperature.	Over or under the required portion size by more than 10g but less than 20g and high/low plate temperature.	Over or under the required portion size by more than 20g and / or inappropriate plate temperature.
Notes on Texture and Doneness:				

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<i>Overall Impressions</i>				
	Excellent (3 marks)	Good (2 marks)	Satisfactory (1 mark)	Poor (0 marks)
3-COURSE MEAL (Appy, Main Course & Dessert) Menu Writing <i>(Taste and Req Comp 35%)</i>	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 <i>(Taste and Req Comp 35%)</i>	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:				