

Name: _____ Date: _____ Period: _____

Culinary Essentials
Unit 5 Culinary Applications
Culinary Project: Local and Seasonal Foods

Evaluation Rubric

Directions Use the Self-Evaluation Guidelines below to assess the content of your Culinary Project. Rate your performance and give yourself a score for each Criterion. Then give your answers and this completed Evaluation Rubric to your teacher to evaluate.

Self-Evaluation Guidelines

Exemplary (10–8 points)	Satisfactory (7–4 points)	Poor (3–0 points)
<ul style="list-style-type: none"> • Includes all of the required content elements • Very well organized • All details provided • No grammatical errors • Creatively designed and executed 	<ul style="list-style-type: none"> • Includes some of the required content elements • Well organized • Many general details provided • Few grammatical errors • Neatly keyed or handwritten 	<ul style="list-style-type: none"> • Includes few or none of the required content elements • Disorganized • Few or no details provided • Many grammatical errors • Typos or illegible handwriting

Criteria	Exemplary (10–8 points)	Satisfactory (7–4 points)	Poor (3–0 points)	Student Score	Teacher Score
Content					
Research one local ingredient or food and summarize your findings.					
Write interview questions on your chosen ingredient or food to ask a local chef.					
Include questions about the ingredient or food’s characteristics, production, recipes, cooking methods, seasonings, and any safety concerns.					
Take notes during the interview and write a summary.					
Present the results of your research and interview to the class.					
Mechanics					
Evaluate the organization of writing.					
Check your use of proper English.					
Check for accuracy of spelling and grammar.					
Evaluate presentation and neatness.					
Evaluate your speaking and listening skills.					
Total					