

Name: _____ Date: _____ Period: _____

Culinary Essentials
Unit 1 Culinary Safety
Culinary Project: Restaurant Inspections

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 restaurant inspection sheets and summarize your findings.					
Write interview questions on the inspection process to ask a local restaurant worker.					
Take notes during the interview and write a summary.					
Create your own inspection sheet with a rating system.					
Include items in your inspection sheet on safety and sanitation when preparing, storing, and serving food.					
Present your findings and inspection sheet to the class.					
Mechanics					
Evaluate the organization of writing.					
Evaluate the level of detail of your inspection sheet.					
Check for accuracy of spelling and grammar.					
Evaluate your speaking and listening skills.					
Total					