

Name: _____ Date: _____ Period: _____

Culinary Essentials
Unit 6 Baking and Pastry Applications
Culinary Project: Creative Desserts

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 frozen desserts and summarize your findings.					
Write a list of questions to ask a professional who makes frozen desserts.					
Include questions about: types of frozen desserts and elegant meals they can accompany, skills needed, benefits of frozen over pastry desserts, and appealing presentations.					
Take notes during your observation and write a summary.					
Present your findings to the class and share information on how to make one type of frozen dessert.					
Mechanics					
Evaluate the extent of your research.					
Evaluate the depth of your questions.					
Check for accuracy of spelling and grammar.					
Evaluate your speaking and listening skills.					
Total					