

Name: _____ Date: _____

Art Culinary Lab Evaluation

Rate yourself in each category by indicating your number score in the box. Then answer the questions.



1

Poor



2

Fair



3

Adequate



4

Great



5

Excellent

LAB PLANNING

Criteria	Score
Complete an accurate Grocery Order Form?	
Turn in your paperwork to the correct basket (with recipe attached)	
A Foods Lab Work Schedule form was followed and everyone had a job. (no standing around)	

PREPARATION & PROCESS

Criteria	Score
Use an appropriate tool for measuring, mixing and preparing the recipe (the process)?	
Accurately measure ingredients?	
Correctly demonstrate the process from the lesson? (cookery method)	
Follow recipe directions (in proper sequence)?	
Use the correct time and temperature?	

MANAGEMENT

Criteria	Score
Work quietly and follow work schedule?	
Cooperate by sharing ingredients, supplies and equipment?	
Work safely? (follow kitchen lab guidelines)	
Use appropriate table conversation and manners and set a place for eating?	
Follow sanitation rules and leave the kitchen neat?	
Finish on time (no pass)?	