

Exhibition of Learning

Culinary Presentation Project

Group Members:

Recipe Selections:

Category	Excellent 5 pts	Meritorious 4 pts	Substantial 3 pts	Elementary 2 pts	Poor 0 pts
Co-operation 10%	Learner demonstrated a willingness to complete all tasks. Participated very well though the whole process of preparation.	Learner demonstrated some willingness to complete all tasks. Participated well though the whole process of preparation.	Learner demonstrated some willingness to complete all tasks. Participated fairly well though the whole process of preparation.	Learner participated but tended to play. Refuse non-preferred tasks, or quit before all tasks were complete	Learner did not participate in all tasks and did not demonstrate a willingness to work.
Planning 15%	Learner adhered to deadlines and completed all organizational tasks assigned throughout the project.	Learner adhered to some of the deadlines and completed all of the organizational tasks assigned throughout the project.	Learner adhered to some of the deadlines and completed some of the organizational tasks assigned throughout the project.	Learner adhered to very few of the deadlines and completed minimal organizational tasks assigned throughout the project.	Learner did not adhere to deadlines or organizational tasks throughout the project.
Dish One 15%	Correct preparation of food products resulted in excellent flavour profiles, texture and consistency.	Correct preparation of food products resulted in very good flavour profiles, texture and consistency.	Correct preparation of food products resulted in good flavour profiles, texture and consistency.	Final food product was edible; but lacked in flavour, texture and consistency.	Final food product was under cooked, and inedible. Flavour and texture not visible.
Dish Two 15%	Correct preparation of food products resulted in excellent flavour profiles, texture and consistency.	Correct preparation of food products resulted in very good flavour profiles, texture and consistency.	Correct preparation of food products resulted in good flavour profiles, texture and consistency.	Final food product was edible; but lacked in flavour, texture and consistency.	Final food product was under cooked, and inedible. Flavour and texture not visible.
Creativity 20%	The presentation was very creative. It contained excellent colour and plate well organized.	The presentation was creative. It contained very good colour and plate was organized.	The presentation was good. It contained colour and plate was fairly organized.	The presentation was fair. It contained some colour and plate was organized with some creativity.	The presentation lacked color and plate was unorganized. It contained no eye-appeal.
Clean-up 10%	Learner left working area very clean and tidy. All dishes were washed. Tables were clean and dry.	Learner left working area clean and tidy. Some dishes were washed. Tables were clean and dry.	Learner left working area fairly clean and tidy. Not all dishes were washed. Tables were fairly clean and dry.	The presentation was fair. It contained some colour and plate was organized with some creativity.	Learner left working area dirty. None of the dishes were washed. Tables were left disorganized and dirty.
Reflection 15%	Excellent 5 pts	Meritorious 4 pts	Substantial 3 pts	Elementary 2 pts	Poor 0 pts

Comments: