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|  | **Master Chef - 4** | **Well done-3** | **Competent-2** | **Needs Work-1** |
| Hygiene (before, during and after)  | Student independently washed hands before activity began, and throughout if needed. Student hair was not in the way of cooking.  | Student required few visual, verbal, and or physical assistance for hand washing throughout the session and personal management of hair, etc. | Student required some visual, verbal and or physical assistance for hand washing and personal hygiene management of hair etc. | Student required several visual, verbal or physical assistance in requirements for proper hand washing, and personal hygiene management of hair, etc.  |
| Behaviour/ Safe Procedures | Student demonstrated safe and correct use of all kitchen equipment used for the lesson. Student followed safe food handling procedures.  | Student required minimal assistance to maintain safe and correct use of kitchen equipment used for the lesson. Minimum assistance needed to be safe with and use correct use of all kitchen equipment used for the lesson. | Student required moderate assistance to maintain safe and correct use of kitchen equipment used for the lesson. Moderate assistance needed to be safe with and use correct use of all kitchen equipment used for the lesson. | Student required maximum assistance to maintain safe and correct use of kitchen equipment used for the lesson. Maximum assistance needed to be safe with and use correct use of all kitchen equipment used for the lesson. |
| Set up | Independently had recipe accessible and demonstrated an organized plan of having kitchen equipment and ingredients organized and able divide jobs with team.  | Minimal assistance required to have the recipe card and needed equipment ready for designated job.  | Moderate assistance required to have recipe card and needed equipment ready for designated job | Maximum assistance required to have recipe card ready and needed equipment ready for designated job.  |
| Clean-up | Kitchen left spotless, dishes washed and put away, counters clean  | Kitchen mostly clean, dishes washed and put away, counters clean | Some parts of clean up not complete | Several parts of clean up incomplete |
| Food Taste/Presentation | Guacamole is delicious! Flavorful and not too mashed. Presentation impressive!  | Guacamole is tasty. Lot’s of good flavor and nice presentation.  |  Some overpowering flavors (or not flavorful enough). Presentation OK.  | Inedible!  |

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Recipe: Perfect Guacamole