Name			Period	Date	
	R	Rubric for Dry/Moi	st Heat Cooking L	aboratory Experie	nce
 Develop Follow a Use app 	and o ll food ropria a wel	pe using a dry moist hear organize a lab plan I safety and sanitation gu te equipment for recipe II-planned workspace orces	•		
Criteria	weight	Professional 4	Practitioner 3	Novice 2	Beginner 1
Safety/ Sanitation	20%	☐ Always observes safety and sanitation rules	☐ Observes safety and sanitation rules with few lapses	☐ Occasionally follows safety and sanitation rules	☐ Almost never follows safety and sanitation rules
Jse of Equipment	20%	 ☐ Efficiently manages equipment ☐ Selects appropriate equipment for task 	 □ Manages equipment competently □ Often selects appropriate equipment for task 	 ☐ Attempts to manage equipment properly ☐ Occasionally selects appropriate equipment for task 	 □ Lacks equipment management techniques □ Rarely selects appropriate equipment for task
Maintenance of Work Space	20%	☐ Methodically makes use of a well-planned work space	☐ Carefully maintains an organized work space	☐ Intermittently maintains an organized work space	☐ Seldom maintains an organized work space
Γime Management	20%	☐ Expertly develops and implements an organized plan	☐ Develops and implements an organized plan	☐ Attempts to develop and implement an organized plan	☐ No apparent plan of action
Resource Management	20%	☐ Masterfully manages resources	☐ Manages resources properly	☐ Works to properly manage resources	☐ Mismanagement of resources
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