Rubric for Pumpkin Bread Lab					
<ul><li>mise en pl</li></ul>	lace e of w	veights and measuremer		rdized pumpkin bread reci	pe and show mastery of
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 rule
Use of Equipment (mise en place)	20%	<ul> <li>☐ Efficiently manages         equipment</li> <li>☐ Selects appropriate         equipment for task</li> </ul>	<ul> <li>□ Manages equipment competently</li> <li>□ Often selects appropriate equipment for task</li> </ul>	<ul> <li>□ Attempts to manage equipment properly</li> <li>□ Occasionally selects appropriate equipment for task</li> </ul>	<ul> <li>□ Lacks equipment management techniques</li> <li>□ Rarely selects appropriat equipment for task</li> </ul>
Weights and Measurements	20%	☐ Methodically makes uses weights and measurements correctly	☐ Carefully uses weights and measurements	☐ Intermittently uses weights and measurements	☐ Seldom uses weights and measurements
Mixing	20%	☐ Expertly mixes and according to plan	☐ Mixes according to plan	☐ Attempts to mix according to plan	☐ No apparent plan of action
Baking	20%	□ Expertly bakes and according to plan	☐ Bakes according to plan	☐ Attempts to bake according to plan	□ No apparent plan of action
Assignment Score + Beyonder/Bonus = Final Score					

\_Period\_

Name\_

\_Date\_