

Student Name: \_\_\_\_\_

## Evaluation Rubric – BRAISING

Grade	Executing Cooking Technique & Correct Application of Heat	Knife Skills/ Cuts	Mis en Place/Timing	Texture, Color, & Doneness	Seasoning & Flavor Mastery	Food Temperature	Sauce
4	The correct cut of meat or poultry was selected, one with connective tissue and some fat. The item is correctly seasoned prior to cooking. If required, the item is properly trussed. The item is properly seared. The appropriate type and size of pan is selected. Mire poix is caramelized or sweated after searing the item. The pan is properly deglazed. The proper amount of liquid is used: 1/3 to 1/2 up the item. The item is covered with parchment, foil, and a lid. The item is rotated if required. The correct oven temperature is used for the size of the item.	The item is properly trimmed of any excess sinew or fat. All mire poix is cut to the same uniform size. If used, all garnish items are cut to the same size.	The item is properly prepared according to the recipe and other defined criteria. All equipment is assembled and in place prior to cooking. All sauce and finishing ingredients are properly prepared and are within the student's reach near the oven/stove prior to removing the braised item from the oven.	Food showcases professional accuracy in textural development, cooking time, and doneness. The item has developed a deep uniform color. The item is fully cooked, is extremely tender, but does not fall apart into shreds.	The item possesses excellent seasoning and flavor development. The item has a savory flavor from the Maillard Reaction; proper browning and caramelization. The item has developed an intense rich flavor from slow, gentle cooking.	The braised item is served hot; approximately 140-160 degrees.	The item is wrapped and held moist and warm while the sauce is prepared. The braising liquid is brought to a simmer and excess fat skimmed off. The liquid is reduced to nappe, or thickened with slurry if required. If required, any garnish items or fresh herbs are added at the last moment. The sauce is correctly seasoned and is balanced. The item is coated with sauce when served.
3	The correct cut of meat or poultry was selected, one with a fair amount of connective tissue and fat. The item is a little over or under seasoned prior to cooking. If required, the item is trussed. The item is seared and mostly browned. An acceptable type and size of pan is selected. Mire poix is mostly caramelized or sweated after the searing the item. The pan is acceptably deglazed. A little too much or too little liquid is used. The item is covered with parchment, foil, and a lid. The item is turned occasionally if required. The oven temperature is a little too low or too high for the size of the item.	The item is mostly trimmed of its sinew or fat. 75% of the mire poix is cut to a uniform size. If used, most garnish items are cut to the same size.	The item is mostly prepared according to the recipe and other defined criteria. Most of the equipment is assembled and in place prior to cooking. Most sauce and finishing ingredients are properly prepared and are within the student's reach near the oven/stove prior to removing the braised item from the oven.	Food showcases acceptable accuracy in textural development, cooking time, and doneness. The item has developed a deep color. The item is fully cooked, but is a little over or under done, and may slightly fall apart into shreds.	The item possesses good seasoning and flavor development. It is slightly over or under seasoned but has a savory flavor from the Maillard Reaction.	The braised item is served hot.	The item is mostly wrapped and held warm while the sauce is prepared. The braising liquid is brought to a simmer and most of the excess fat is skimmed off. The liquid is reduced to near nappe, or thickened with slurry if required; it is a little too thick or too thin. If required, any garnish items or fresh herbs are added near the last moment. The sauce is seasoned and is mostly balanced. Most of the item is coated with sauce when served.
2	Demonstrates the braising technique with issues that are detrimental to the final product. The incorrect cut or meat or poultry was selected. The item is over or under seasoned prior to cooking. The item is not trussed if required. The item is not properly seared. Mire poix is not caramelized or sweated after the searing the item. The pan is not properly deglazed. Too much or too little liquid is used. The item is not properly covered with parchment, foil, and a lid. The item is not turned occasionally if required. The oven temperature is too low or too high for the size of the item.	The item is trimmed of some of its sinew or fat. 50% of the mire poix is cut to a uniform size. If used, %50 of the garnish items are cut to a uniform size.	The item is not prepared according to the recipe and other defined criteria. Some of the equipment is assembled and in place prior to cooking. A few of the sauce and finishing ingredients are properly prepared according to the recipe, and are within the student's reach at the oven/stove prior to removing the braised item from the oven.	The student has demonstrated poor accuracy in textural development, cooking time, and doneness. The item is not cooked to a proper brown color. It is either much too light or dark/burnt. The item is either under or over cooked, and falls apart into shreds.	The item is poorly seasoned. It is very over or under seasoned and does not have a savory flavor from the Maillard Reaction. There is little browning or caramelization.	The braised item is served warm.	The item is not wrapped or held warm while the sauce is prepared. The braising liquid is barely skimmed of excess fat. The liquid is not reduced to near nappe, and is not thickened with slurry if required; it is too thick or too thin. If required, any garnish items or fresh herbs are added too early and are over cooked and discolored. The sauce is either very over seasoned or under seasoned and is not balanced. The item is barely coated with sauce for serving.
1	Cannot demonstrate competency of the braising technique. The incorrect cut of meat or poultry was selected. The item is drastically over seasoned prior to cooking. The pan selected was much too small or too large. The item is not trussed when required. The item is not properly seared. Too much or too little liquid is used. The item is not properly covered with parchment, foil, and a lid. The item is not turned occasionally if required. The oven temperature is much too low or too high for the size of the item.	The item is not trimmed of any of its sinew or fat. Less than 50% of the mire poix is cut to a uniform size. If used, less than 50% of the garnish items are cut to a uniform size.	No display of being able to determine which ingredients to add at what time and in correct order based on cooking time. The item is not prepared according to the recipe. The required equipment is not assembled and is not in place prior to cooking. The sauce and finishing ingredients are not properly prepared according to the recipe, and are not within the students reach at the oven/stove prior to removing the braised item from the oven.	The student has demonstrated unacceptable accuracy in textural development, cooking time, and doneness. The item is either under cooked or burned and is unpalatable.	The item is not properly seasoned. It is drastically over or under seasoned and is unpalatable. The item does not have a savory flavor from the Maillard Reaction. There is no browning or caramelization.	The braised item is served cold.	The item is not wrapped or held warm while the sauce is prepared. The excess fat is not removed. The sauce is either like water or a paste. Fresh herbs or required garnish items are not added. The sauce is either drastically over seasoned or under seasoned and cannot be used. The sauce is unpalatable.
TOTAL POINTS							

Instructor Comments: \_\_\_\_\_