

Student Name: _____

Evaluation Rubric – GRILLING

Grade	Executing Cooking Technique & Correct Application of Heat	Knife Skills/Cuts	Mis en Place/Timing	Texture, Color, & Doneness	Seasoning & Flavor Mastery	Food Temperature
4	The correct cut of meat was selected, naturally tender and uniform size. If fish or shellfish is chosen, they are firm fleshed. If vegetables are chosen, they are appropriate for grilling. The item is correctly seasoned prior to cooking: is brushed with oil if required. The grill was properly heated prior to cooking. The grill was brushed clean of carbon. The item was placed on the grill presentation side down. The item is turned over only one time.	The meat or fish is properly trimmed of any sinew or fat. If the item is uneven in thickness it is tapped out to an even thickness. The vegetables are cut to uniform size and thickness.	The item and ingredients are 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 (if used) are properly prepared and are within the student's reach.	Food showcases professional accuracy in textural development, cooking time, and doneness. The item has correct 90 degree crosshatch grill marks. The item is cooked through but is still moist and juicy. If a sauce or a glaze is used, it is applied correctly and not charred at all.	The item possesses excellent seasoning and flavor development. The item is not over or under seasoned. The item has a savory and slightly smoky flavor.	The grilled item is served very hot; approximately 140-160 degrees. If it is a red meat item, it is cooked to the designated temperatures: 125°- Rare 130°- Med Rare 140°- Medium 155°- Medium Well 160°+-Well Done.
3	The correct cut of meat was selected, mostly tender and uniform size. If fish or shellfish is chosen, they are mostly firm fleshed. If vegetables are chosen, they are appropriate for grilling. The item is a little under or over seasoned prior to cooking: is brushed with oil if required. The grill was a little too cool or hot prior to cooking. The grill was brushed mostly clean of carbon. The item was placed on the grill presentation side down. The item is turned over only one time.	The meat or fish is mostly trimmed of any sinew or fat. If the item is uneven in thickness it is tapped out to a mostly even thickness. 75% or more of the vegetables are cut to uniform size and thickness.	The item and ingredients are mostly prepared according to the recipe and other defined criteria. Most of the equipment is assembled and in place prior to cooking. Most of the sauce and finishing ingredients(if used) are properly prepared and are within the student's reach.	Food showcases acceptable accuracy in textural development, cooking time, and doneness. The item has crosshatch grill marks that are not uniform. The item is cooked through, but is still somewhat moist and juicy. If a sauce or glazed is used, it is either too thin or is slightly charred.	The item possesses good seasoning and flavor development. The item is slightly over or under seasoned but has a savory and slightly smoky flavor.	The grilled item is served hot. If it is a red meat item is served within 5 degrees of the following designated temperatures: 125°- Rare 130°- Med Rare 140°- Medium 155°- Medium Well 160°+-Well Done.
2	Demonstrates the grilling technique with issues that are detrimental to the final product. The incorrect type of fish, vegetable, or cut of meat was selected for grilling. The item is over or under seasoned prior to cooking, is brushed with oil if required. The grill was too cool or hot prior to cooking. The grill was not brushed clean of carbon. The item was not placed on the grill presentation side down. The item is turned over more than one time.	The meat or fish is barely trimmed of any sinew or fat. If the item is uneven in thickness it is not tapped out to a relatively even thickness. 50% or more of the vegetables are cut to uniform size and thickness	The item and ingredients are not prepared according to the recipe or other defined criteria. The required equipment is not assembled and is not in place prior to cooking. The sauce and finishing ingredients (if used) are not properly prepared according to the recipe, and are not within the student's reach.	The student has demonstrated unacceptable accuracy in textural development, cooking time, and doneness. The item does not have the cross hatch grill marks. It is either much too light or has dark/burnt grilling marking. The item has carbon on it from the grill. The item is either under or over cooked.	The item is not properly seasoned and is very over or under seasoned and does not have a savory or smoky flavor from the grill, or it has a carbon, or burnt taste from too high heat, or too much oil dripping.	The grilled item is served warm. If the item is red meat item is not served within 10 degrees of the following designated temperatures: 125°- Rare 130°- Med Rare 140°- Medium 155°- Medium Well 160°+-Well Done.
1	Cannot demonstrate competency of the grilling technique. The incorrect type of fish, vegetable, or meat was selected for grilling; not a naturally tender cut. The item is drastically over seasoned prior to cooking; is dripping with too much oil. The grill was too cool or hot prior to cooking. The grill was not brushed clean of carbon. The item was not placed on the grill presentation side down. The item is turned over more than one time.	The meat or fish is not trimmed of any of its sinew or fat. If the item is uneven in thickness it was not tapped out to a relatively even thickness. Less than 50% of the vegetables are cut to a uniform size and thickness.	No display of being able to determine which ingredients to add at what time and in correct order based on cooking time. The item and ingredients are 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 (if used) are not properly prepared according to the recipe, and are not within the students reach.	The student has demonstrated unacceptable accuracy in textural development, cooking time, and doneness. The item is either raw or burned and is unpalatable.	The item is not properly seasoned, is drastically over or under seasoned, and is unpalatable. The item does not have a savory or smoky flavor from the grill, or it has a carbon or burnt taste from too high heat, or too much oil dripping.	The grilled item is served cold or if it is red meat, is not served within 10 degrees of the following designated temperatures: 125°- Rare 130°- Med Rare 140°- Medium 155°- Medium Well 160°+-Well Done.
TOTAL POINTS						

Instructor Comments: