

Student Name:

Evaluation Rubric – PAN FRYING

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 item was selected. The item is correctly seasoned prior to cooking: The item is correctly breaded using the standard breading procedure or is properly dredged. The appropriate sized pan was selected. Pan was heated before the appropriate amount of fat was added 1/3 to 1/2 way up the item. The pan and fat were at the correct temperature before introducing the item. The item was placed in the pan presentation side down.	If required the item is properly trimmed of any sinew or fat. If the item is uneven in thickness it is tapped out to an even thickness.	The item is properly prepared according to the recipe and other defined criteria. All equipment is assembled and in place on the stove prior to cooking. All sauce and finishing ingredients are properly prepared, are ready to be served, and are in the students station.	Food showcases professional accuracy in textural development, cooking time, and doneness. The item is cooked to a golden brown, “Dore” color. The item lacks “hot spots” from too little oil in the pan. There are no cracks in the breading. The item is crispy. The item has been drained on paper towel. The item is cooked through but is still moist and juicy.	The pan fried item possesses excellent seasoning and flavor development. The item is not over or under seasoned.	The pan fried item is served very hot; approximately 140-160 degrees.
3	The correct item was selected. The item is a little over or under seasoned prior to cooking. The item is correctly breaded using the standard breading procedure or properly dredged. The appropriate sized pan was selected. Pan was heated before the fat was added, either a little too much or too little of the fat was added and it was heated prior to introducing the item. The item was placed in the pan presentation side down.	If required the item is trimmed of most its sinew or fat. If the item is uneven in thickness it is tapped out to a relatively even thickness.	The item is mostly prepared according to the recipe. Most of the equipment is assembled and in place on the stove prior to cooking. Most sauce and finishing ingredients are properly prepared and are ready to be served and are in the student’s station.	Food showcases acceptable accuracy in textural development, cooking time, and doneness. The item is cooked to an almost golden brown, “Dore” color. The item has a couple of “hot spots” from too little oil in the pan. There are no cracks in the breading. The item is mostly crispy. The item is drained on paper towel. The item is cooked through, but is still somewhat moist and juicy.	The pan fried item possesses good seasoning and flavor development. The item is slightly over or under seasoned.	The pan fried item is served hot.
2	Demonstrates the pan frying technique with issues that are detrimental to the final product. The incorrect item was selected for pan frying; not a naturally tender cut. The item is over or under seasoned prior to cooking. The item is not evenly coated with breading. The pan selected was too small or too large, plus was not heated before the fat was added. Either too much or too little of the fat was added to the pan. It was not heated enough prior to introducing the item. The item was not placed in the pan presentation side down.	If required the item is not trimmed of most its sinew or fat. If the item is uneven in thickness it was barely tapped out to a relatively even thickness.	The item is not prepared according to the recipe. The required equipment is not assembled and is not in place on the stove prior to cooking. The sauce and finishing ingredients are not properly prepared according to the recipe, and are not ready to be served when the pan fried item is ready.	The student has demonstrated unacceptable accuracy in textural development, cooking time, and doneness. The item is not cooked to a golden brown, “Dore” color. It is either much too light or dark/burnt. It is greasy and has cracks in the breading. It has not been drained on paper towel. The item is either under or over cooked.	The pan fried item is not properly seasoned. The item is very over or under seasoned.	The pan fried item is served warm.
1	Cannot demonstrate competency of the pan frying technique. The incorrect item was selected for pan frying; not a naturally tender cut. The item is drastically over seasoned prior to cooking; is not evenly breaded or dredged. The pan selected was much too small or too large. The pan was not heated before the fat was added and either too much or too little of the fat was added to the pan. It was not heated enough prior to introducing the item or the pan was smoking and burnt the fat and the item. The item was not placed in the pan presentation side down.	If required the item 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.	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 on the stove prior to cooking. The sauce and finishing ingredients are not properly prepared according to the recipe and are not ready prior to the pan fried item being finished.	The student has demonstrated unacceptable accuracy in textural development, cooking time, and doneness. The item is very greasy, not crunchy, and either raw or burned and is unpalatable.	The pan fried white item is not properly seasoned. The item is drastically over or under seasoned and is unpalatable.	The pan fried item is served cold.
TOTAL POINTS						

Instructor Comments: