

Cassie Blickem - RE: Quick Request - Lab Rubric

From: "Russell, Jill" <jrussell@elgin.edu>
To: "Cassie Blickem" <cblickem@waubonsee.edu>
Date: 11/2/2015 4:54 PM
Subject: RE: Quick Request - Lab Rubric
Attachments: CUL103.Student Assessment Record.doc; Cul103.practical.doc

Cassie, I teach Food Production II and these are the lab grading sheets I use in class. The assessment sheet is when I walk around and score their appearance, uniform, sanitation, mise en place, etc.

The second sheet is used all semester for their cooking practicals in my class. I demonstrate, they practice, then we have cooking practicals on a separate day. I taste their food and score their items.

Hope this helps. Jill

*Jill R. Russell, CEC, CCE / office: 847-214-7814 cell: 630-688-7738
Elgin Community College / Culinary Arts & Hospitality Program
1700 Spartan Drive / Elgin, IL 60123*

From: Cassie Blickem [mailto:cblickem@waubonsee.edu]
Sent: Monday, November 02, 2015 11:30 AM
To: Russell, Jill <jrussell@elgin.edu>; mmcgregal@jjc.edu
Subject: Quick Request - Lab Rubric

Chef McGreal and Chef Russell,

A quick request from the VALEES-area high school culinary arts teachers that are meeting this week -- could you share the rubric or other "scoring sheet" that you use to grade laboratory time?

High school teachers want to align their "grading" method for laboratory time with the community college method for ease of transition to community college programs and understanding of expectations for those transitioning from high school to post-secondary.

Thanks much!

Cassie Blickem
Program Specialist
Valley Education for Employment System (VALEES)
Rt. 47 at Waubonsee Dr.
Sugar Grove, IL 60554

(630) 466-2905

(630) 466-9621 fax

cblickem@waubonsee.edu

www.valees.org

CONFIDENTIALITY NOTE: This message, including any attachment(s), is intended only for the use of the individual or entity to which it is addressed and may contain information that is privileged, confidential and exempt from disclosure under applicable law. If the reader of this message is not the intended recipient, or the employee or agent responsible for delivery of the message to the intended recipient, you are hereby notified that any dissemination, distribution or copying of this communication is prohibited. If you have received this message in error, please notify the Technical Assistance Center immediately by telephone at 630-466-4357 and then delete the message from your system. Thank you.

Student Name _____

CUL 103 - Food Production II
Practical Examination
10 pts/cuts and 15pts/recipe ~ total possible 270 pts

Classic Cut/Recipe	Points	Comments
<i>Small Diced – ½ Potato</i>	_____	_____
<i>Bâtonnet – ½ Potato</i>	_____	_____
<i>Oblique – 1 Carrot</i>	_____	_____
<i>Rondelle – 1 Parsnip</i>	_____	_____
<i>Rondelle – ½ Carrot (Bias cut ¼ inch)</i>	_____	_____
<i>Paysanne – ½ Carrot</i>	_____	_____
<i>Julienne – ½ Onion</i>	_____	_____
<i>Small Dice – ½ Onion</i>	_____	_____
<i>Mince – 3 clove Garlic</i>	_____	_____
<i>Vegetable Stock</i>	_____	_____
<i>Minestrone Soup</i>	_____	_____
<i>Quiche Lorraine</i>	_____	_____
<i>French Omelet</i>	_____	_____
<i>Frittata</i>	_____	_____

<i>Classic Cut/Recipe</i>	<i>Points</i>	<i>Comments</i>
----------------------------------	----------------------	------------------------

<i>Vegetable Recipe I</i>	_____	_____
---------------------------	-------	-------

<i>Vegetable Recipe II</i>	_____	_____
----------------------------	-------	-------

<i>Vegetable Recipe III</i>	_____	_____
-----------------------------	-------	-------

<i>Potato Recipe I</i>	_____	_____
------------------------	-------	-------

<i>Potato Recipe II</i>	_____	_____
-------------------------	-------	-------

<i>Potato Recipe III</i>	_____	_____
--------------------------	-------	-------

<i>Risotto</i>	_____	_____
----------------	-------	-------

<i>Pilaf</i>	_____	_____
--------------	-------	-------

<i>TOTAL POINTS</i>	_____	
----------------------------	-------	--