



Lab Evaluation

Score each category based on criteria listed. Use the point value of each task to calculate team evaluation. Leave score sheet in kitchen for teacher evaluation.

<u>Teacher Evaluation</u>	<u>Team Evaluation</u>	<u>Points</u>	<u>Categories</u>
		4	Start Up 1 Hair back, sleeves up, hands washed, NO GUM 1 Began right away & worked efficiently 1 Pre-lab clean-up done (dish water & counters) 1 Aprons worn
		3	Organization & Cooperation 1 Plan sheet written clearly (including recipe name and nutrients) 1 Recipe & plan sheet used by team 1 All team members stayed in their lab
		5	Accuracy & Results 1 Followed recipe, plans, and teacher instructions 1 Measured ingredients correctly 1 Used correct utensils for preparation task 1 Presentation is good 1 Worked to solve any problems with lab process
		3	Energy 1 Enthusiastic; positive attitude 1 Worked to reach high standards 1 Did not sit during work time
		10	Clean Up 1 Cleaned up during preparation 1 All food eaten or stored properly 1 Dishes washed properly (clean!!) 1 Dishes dry and put away in correct place 1 Stove / oven turned off and clean 1 Clean burner drip tray if necessary (the thing under the burner) 1 Sink is dry; strainer on back of sink (not still in sink) 1 NO FOOD LEFT IN SINK!!! 1 Used linens put in washing machine (after inspection) 1 EVERYTHING IS CLEAN!!! sink, counter, microwave, floor, dishes, stove, utensils (to name a few) NO FOOD PARTICLES IN SINK OR ON COUNTER!!
/25	/25	Total points earned	