CATERING/FOOD TABLE PREP RUBRIC

Contestant Name: _____ School: _____

EVALUATION CRITERIA	Not Demonstrated	Emerging	Proficient	Mastery	Exceeds	Points Earned
Georgia CTI Competitive Event Portfolio						
1. Title page with Competitive Event Name & Project Title & Level/ Student Name/School Name (items 2-7 below should follow in order)	0	1	2			
2. Cover Letter (1 page)	0		2			
3. Resume (1-2 pages)	0	2	4			
4. Reference Page (3-5 required) (*non-family, Employer, CTAE Pathway Teacher or Another Course Teacher, Clergy Member-Not CTI Coordinator*)	0		2			
5. Potential Employers & Job Titles for Career Interest area (1 page)	0	1	2			
6.Typed Information, correct spelling, grammar (Calibri **12** pt font)	0	2	4			
7. Letter of Recommendation *(Employer, CTAE Pathway Teacher or Another Course Teacher, Clergy Member-Not CTI Coordinator)*	0		2			
Mock Interview						
1. Knowledge & accuracy of your career project	0	3	6	9	12	
2. Career Goals	0	2	4			
3. Poise and Demeanor	0	1	2	3	4	
4. Eye Contact (discretion for visually impaired)	0	1	2			
5. Handshake	0	1	2			
6. Career Specific Attire or CTI competitive dress code (See Appendix A: Dress Code)	0	3	6			
7. Personal Grooming	0		4			
Table Presentation						

1. Presentation:
   a. Overall visual impact
   b. Well organized display
	0	2	6	10	15	

2. Originality
   a. Degree of creativity
   b. Originality in concept
	0	1	4	8	10	

3. Work Quality
   a. Skill used in creating project
   b. Neatness of items
	0	2	6	10	15	

4. Composition
   a. Choice of items for display
   b. Proportion and Color
   c. Continuity of Display
	0	1	6	6	8	

					TOTAL	

Judge Comments: