

# CATERING – FOOD SERVICE PREP RUBRIC

Contestant Name: \_\_\_\_\_

School: \_\_\_\_\_

EVALUATION CRITERIA	Not Demonstrated	Emerging	Proficient	Mastery	Exceeds	Points Earned
<b>Georgia CTI Competitive Event Portfolio</b>						
1. Title page with Competitive Event Name & Project Title & Level/ Student Name/School Name	0	1	2			
2. Cover Letter (1 page)	0		2			
3. Resume (1-2 pages)	0	2	4			
4. References (3-5 required)	0		2			
5. Potential Employers & Job Titles for your Career Interest (1 page)	0	1	2			
6. Typed Information, correct spelling, grammar	0	2	4			
7. Letter of Recommendation	0		2			

**Sub-total:**

**Judge Comments on CEP:**

EVALUATION CRITERIA	Not Demonstrated	Emerging	Proficient	Mastery	Exceeds	Points Earned
<b>Mock Interview</b>						
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)	0	3	6			
7. Personal Grooming	0		4			

**Sub-total**

**Judge Comments on Mock Interview:**

<b>EVALUATION CRITERIA</b>	<b>Not Demonstrated</b>	<b>Emerging</b>	<b>Proficient</b>	<b>Mastery</b>	<b>Exceeds</b>	<b>Points Earned</b>
<b>Table Presentation</b>						
1. Presentation: a. Overall visual impact b. Well-organized display	<b>0</b>	<b>2</b>	<b>6</b>	<b>10</b>	<b>15</b>	
2. Originality a. Degree of creativity b. Originality in concept	<b>0</b>	<b>1</b>	<b>4</b>	<b>8</b>	<b>10</b>	
3. Work Quality a. Skill used in creating project b. Neatness of items	<b>0</b>	<b>2</b>	<b>6</b>	<b>10</b>	<b>15</b>	
4. Composition a. Choice of items for display b. Proportion and color c. Continuity of display.	<b>0</b>	<b>2</b>	<b>4</b>	<b>6</b>	<b>8</b>	
<b>Sub-total</b>						
<b>Judge Comments on Display Board:</b>						
<b>GRAND TOTAL</b>						
<b>Disqualification:</b> Appendix E student project authenticity verification form NOT present						

General Judge Comments: