

CULINARY ARTS (PROFESSIONAL FOODS) 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) (<i>non-family, Employer, CTAE Pathway Teacher or Another Course Teacher, Clergy Member-Not CTI Coordinator</i>)	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 (<i>Employer, CTAE Pathway Teacher or Another Course Teacher, Clergy Member-Not CTI Coordinator</i>)	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			
Display Board:						
1. Tri Fold board standing not more than 4ft High x 3ft Wide or 3ft High x 4ft Wide	0		2			
2. Legible, Neat, Correct Spelling/Grammar	0	2	4			
3. Display Board Must Contain: Competitive Event Name & Project Title	0		2			
4. Documentation of Project Planning: <i>A student should demonstrate their personal proof of planning, construction, implementation, safety procedures used and completion of the project with use of pictures, blueprints, diagrams, etc.</i>	0	3	6	9	12	
Project:						
1. Size Allowance: 4'L x 4' W x 8'H	0		2			
2. Workmanship and Quality of Work	0	3	6	9	12	
3. Originality & Creativity	0	2	4	6	8	
4. Appearance of Project/Display	0		3		6	
					TOTAL	

Judge Comments: