|  |  |  |  |
| --- | --- | --- | --- |
| **Safety:** | **Below Expectations** | **Proficient** | **Exemplary** |
|   |   |   |
| Student demonstrate limited understanding of food safety and kitchen efficiency. | Student generally demonstrates understanding of food safety and kitchen efficiency in lab situations.  | Student consistently demonstrates understanding of food safety and kitchen efficiency in lab situations.  |
| **Sanitation:** | **Below Expectations** | **Proficient** | **Exemplary** |
|   |   |   |
| Work surfaces need to be cleaned and sanitized with more care to prevent cross-contamination.  | Work surfaces moderately cleaned, needed reminding of sink sanitation.  | Work surfaces are thoroughly cleaned and sanitized before and after lab. Sink area is sanitized and dry.  |
| **Kitchen Performance:** | **Below Expectations** | **Proficient** | **Exemplary** |
|   |   |   |
| Student did not perform expected laboratory behaviors individually or cooperatively during the kitchen experience.  | Student sometimes performed expected laboratory behaviors either individually, and or cooperatively during the kitchen experience.  | Student performed expected laboratory behaviors both individually and cooperatively during the kitchen experience.  |

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| **Smoothie Laboratory** | **BE/P/E - Grading** | **Friday - June 3, 2016** | **Section - 8B** |
| **Student Name** | **Safety** | **Sanitation** | **Kitchen performance** |
| Barkie, T |   |   |   |
| Burley, L |   |   |   |
| Callis, J |   |   |   |
| Carini, B |   |   |   |
| Coleman, M |   |   |   |
| Craig, D |   |   |   |
| Davis, J |   |   |   |
| Frolich, P |   |   |   |
| Gomes, J |   |   |   |
| Klimezeski, R |   |   |   |
| Luneau, N |   |   |   |
| Marinaro, T |   |   |   |
| McQueeney, E |   |   |   |
| Mesick, D |   |   |   |
| Overchuk, L |   |   |   |
| Petras, N |   |   |   |
| Watrous, A |   |   |   |
| Wright, W |   |   |   |