# CUL 121 Cooking Practicum Grading Sheet

Student Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Score\_\_\_\_\_\_\_\_\_\_\_

| Dish\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |  |
| --- | --- |
| Main Item |  |
| Preparation | /15 |
| Appearance | /10 |
| Sauce |  |
| Preparation | /15 |
| Vegetable |  |
| Preparation | /15 |
| Starch |  |
| Preparation | /15 |
| Overall |  |
| Sanitations Practices | /10 |
| Organization | /10 |
| Flavor Combinations | /5 |
| Appearance | /5 |