# **CUL 122 Culinary Arts II**

# Student Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Score\_\_\_\_\_\_\_\_\_\_\_

# **Cooking Practicum Grading Sheet- Final 3 Course Meal**

## **First course:**

### Preparation- \_\_\_\_\_\_\_\_\_/10

### Appearance- \_\_\_\_\_\_\_\_\_/10

### Knowledge \_\_\_\_\_\_\_\_\_/7

### **Sauce:**

### Preparation - \_\_\_\_\_\_\_\_\_/5

## **Second Course:**

## Preparation- \_\_\_\_\_\_\_\_\_\_/10

### Appearance- \_\_\_\_\_\_\_\_\_/10

### Knowledge- \_\_\_\_\_\_\_\_\_/7

## **Third course:**

### Preparation- \_\_\_\_\_\_\_\_\_/10

### Appearance- \_\_\_\_\_\_\_\_\_/10

### Knowledge- \_\_\_\_\_\_\_\_\_/7

## **Overall:**

### Sanitation Practices- \_\_\_\_\_\_\_\_\_\_/5

### Shopping list on time \_\_\_\_\_\_\_\_\_\_/5

### Mise, organization, \_\_\_\_\_\_\_\_\_\_/5

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