

Jr. Iron Chef Score Sheet Rubric

Team: _____

CATEGORIES	1-Poor	2-Fair	3-Good	4-Excellent	5-Outstanding
Taste – How flavorful and “tasty” is it?	Bland; little to no seasoning; under-/over-cooked	Under-seasoned but cooked appropriately	Cooked well, but the flavors don’t make sense with the food or together with each other	Cooked well, seasoned well, but a few suggestions for improvement	Achieved a seemingly perfect balance of taste and seasoning to create a very tasty meal
Presentation – Does it look appetizing?	Plate was not clean; presentation was sloppy; too large/small of portions	Plate was clean but portion was not presented and/or considered well	Plating of food was clean and neat with a balance of portions	Plating was clean and neat with some flair added	Achieved a beautiful plate that has a balance of attractive presentation and portion practicality
Healthy Choices – What is the nutrition content of the food and how were they chosen?	Nutrition information was NOT provided and the ingredients were NOT healthy	Nutrition information was provided and the ingredients were NOT healthy	Nutrition information was provided with healthy foods included	Nutrition information was provided with extra detail and most of the foods are healthy	Nutrition information was provided with excellent detail and consideration and all of the foods are healthy
Floor Skills - Do the members of the team demonstrate proper cooking skills (knife work, safe food handling, sanitation after cooking, etc.)?	No team members practiced safe food handling or worked to keep a sanitary work station; teamwork was not evident in assigning roles, making decisions, respecting ideas, sharing responsibilities, etc.	A few team members practiced safe food handling but the work station needed improvement; teamwork was not always evident and decision-making not shared equally	Some team members practiced safe food handling and were neat and organized in their work stations; teamwork was evident but roles and decisions-making unequal	Most team members practiced safe food handling and were neat and organized in their work stations; team members equally contributed to the process, preparing ingredients, making decisions, respecting ideas, etc.	All team members practiced safe food handling and were exceptionally neat and organized in their work stations; team members equally contributed to the cooking process, preparing ingredients, making decisions, respecting ideas, etc.
Oral Presentation –Shared roles across team members; well prepared, poised answers; clear explanation of nutritious aspects of food.	Team could not explain or had not discussed the reasons for making the food choices; team could not answer questions	Team had some knowledge of the reasons for making the food choices; only some members answered questions	All team members had knowledge on making the food choices; some members shared roles in explaining choices and answering questions	Most of the team had a clear viewpoint of the reasons for making food choices and all shared in explaining it and answering questions	The entire team had a clear viewpoint of the reasons for making the food choices; the entire team clearly explained the choices and the vision