



Virtual Pastry Arts Rubric

Name(s) of Participant(s)							
School:							
Level: (Circle one)		Level 1		Level 2		Level 3	
Cake							Points
Culinary Skill							
Decorating skills – Overall Cake	0 Showed no decorating skills	1-2 Showed poor decorating skills	3-4 Showed fair decorating skills	5-6 Demonstrated good decorating skills	7-8 Demonstrated very good decorating skills	9-10 Demonstrated excellent decorating skills	
Demonstrated Skill #1 = _____	0 No technique demonstrated	1-2 Skill poorly done or incomplete	3-4 Skill needs practice	5-6 Skill done well	7-8 Skill done very well	9-10 Excellent execution of skill	
Demonstrated Skill #2 = _____	0 No technique demonstrated	1-2 Skill poorly done or incomplete	3-4 Skill needs practice	5-6 Skill done well	7-8 Skill done very well	9-10 Excellent execution of skill	
Creativity							
Suitability of design to current scenarios	0 No relation to theme	1 Poor relation	2 Relates fairly	3 Relates somewhat	4 Relates well	5 Excellent	
Presentation							
Design of Cake	0 No design evident	1 Poor design	2 Fair design	3 Good design	4 Very good design	5 Excellent Design	
Overall Display	0 No display	1 Incomplete display	2 Few display elements present, or elements were distracting	3 Display was present but did not enhance the cake and scenario	4 Eye catching and fairly appropriate	5 Eye catching and very appropriate for the scenario	
Personal							
Organization							
Time Management	0 Was not finished and did not clean up	1 Did not use time wisely - did not finish cake or clean up on time	2 Barely finished on time.	3 Some wasted time, was rushed at the end.	4 Used time wisely. Finished on time.	5 Finished cake and cleaned up on time in plenty of time to do the job without being rushed.	
Work Station	0 Not organized	1 Very poor organization	2 Poor organization	3 Fair organization	4 Good organization	5 Very well organized	

Professionalism							
Appearance	0 Has none of the required uniform pieces	1 Missing many important uniform pieces	2 Missing several important uniform pieces	3 Missing a few important uniform pieces	4 Most of uniform meets professional requirements	5 Meets all professional uniform requirements	
Sanitation	0 No sanitation shown	1-2 Poor sanitation	3-4 Fair sanitation	5-6 Good sanitation	7-8 Very good sanitation	9-10 Excellent sanitation	
Culinary Knowledge							
Response to evaluator's question	0 No response	1 Poor response	2 Fair response	3 Good response	4 Very good response	5 Excellent response	
Documentation							
Working Papers							
Work Plan	0 No work plan	1 Poor work plan	2 Fair work plan	3 Good work plan	4 Very good work plan	5 Excellent work plan	
Order Form	0 No order form	1 Poor order form	2 Fair order form	3 Good order form	4 Very good order form	5 Excellent order form	
Cost Analysis	0 No cost analysis	1 Poor cost analysis	2 Fair cost analysis	3 Good cost analysis	4 Very good cost analysis	5 Excellent cost analysis	
Evaluator's comments:							TOTAL