

Intro to Culinary Arts  
Final Exam

Prior to the exam, you should complete the cooking plan (located on the next page) which will highlight your meal prep plans and cooking times for each item. This should be submitted no later than 1 week before your final exam.

This exam will consist of practical application within the kitchen setting. You will be graded on the following:

**Of 180 possible points:**

- + [Menu selection](#) – 30 points
- + Food preparation – 20 points
- + Sanitation and Cleanliness during exam – 30 points
- + Proper technique – 20 points
- + Food Presentation – 20 points
- + Overall Quality and Flavor – 30 points
- + Three Courses – 30 points

You will submit a detailed menu with the following information:

- + Menu theme
- + Items to be prepared
- + Nutritional information for each item on the menu

Final will be graded through the following rubric:

Description	Above Average	Average	Below Average
Menu Selection (30) _____	Foods blended well with nice contrast in color and flavor	Foods blended but lacked in either: A. Contrast in color B. Flavor	Foods did not blend well and lacked in either or both: A. Contrast in color B. Flavor
Food Preparation (20) _____	Foods were prepared in ample time and prepared properly	Foods were prepared in little time with some minor mistakes in methods	Foods were prepared in short amount of time and with multiple mistakes.
Sanitation & Cleanliness (30) _____	Student was effective in limiting messes or spills and prevented cross contamination: washed hands frequently.	Student was somewhat effective in limiting messes or spills, attempted to prevent cross contamination, washed hands a few times.	Student was not effective in limiting messes or spills, did not attempt to prevent cross contamination, did not wash hands frequently.
Proper Technique (20) _____	Student followed textbook guidelines and executed proper techniques.	Student somewhat followed guidelines and attempted to execute proper techniques.	Student did not follow guidelines and did not attempt to execute proper technique.
Food Presentation (20) _____	Student used various techniques to present the meal items in a charming and thematic presentation.	Student attempted to present food in a thematic manner but lacked finesse.	Student failed to present food in a thematic manner and lacked general care for quality appearances.
Overall Quality & Flavor (30) _____	Menu had an overall high quality and flavor	Menu had some good points, some bad points.	Menu items were not edible.
Number of Courses (30) _____	Meal had three courses: + Appetizer + Entrée + Dessert	Meal had two of the three courses.	Meal had one of the three courses.

