Teacher Name:
Student Name:
High School Name:

Please rate your student on a scale 1-10, 10 being the highest and 1 being the lowest.

1. Speed and Quality – Does the student have a sense of urgency while maintaining a high level of efficiency while performing knife cuts?

   1  2  3  4  5  6  7  8  9  10

2. Terms and Usage – Does the student know how to perform various cooking methods according to the protein or ingredients in front of them? Example: Frying, Grilling, Braising, Baking, Sautéing.

   1  2  3  4  5  6  7  8  9  10

3. What is a general rule of thumb for garnishing? Do most Chefs use a negative number garnish (3 or 5), or is it (2 or 4)?

   1  2  3  4  5  6  7  8  9  10

4. Safety and Sanitation – Does the student understand the importance of safety and sanitation both personal and kitchen?

   1  2  3  4  5  6  7  8  9  10

5. Can the student distinguish the difference between a spice and an herb?

   1  2  3  4  5  6  7  8  9  10

6. Can the student explain the difference between Sushi and Sashimi?

   1  2  3  4  5  6  7  8  9  10

7. Does the student understand the importance of TEAMWORK?

   1  2  3  4  5  6  7  8  9  10
8. Can the student properly fabricate a flat fish such as Flounder/Plaice or Halibut?
   1 2 3 4 5 6 7 8 9 10

9. Portions – Does the student have a working knowledge of portion size for appetizers and entrée?
   1 2 3 4 5 6 7 8 9 10

10. Does the student understand composition of an entrée plate with 3 components and sauce?
    1 2 3 4 5 6 7 8 9 10

11. Does the student understand flavor profiles (i.e. regional and national)?
    1 2 3 4 5 6 7 8 9 10

12. Can the student understand a plate or plating surface/differences to best represent or fit the presentation of a dish?
    1 2 3 4 5 6 7 8 9 10

13. Does the student have any working knowledge of Molecular, Spherification, and/or Sous Vide?
    1 2 3 4 5 6 7 8 9 10