

Baking 11/12 - Self Evaluation Rubric

Unit: **Pate a Choux, Puff Pastry and Phyllo**

Date: _____

Name: _____ Block: _____

Criteria	Good	Fair	Needs Improvement
Preparation	Prepared for the lab. Apron put on, tied hair back, hands washed, recipe was out without reminders or prompting. Helped to get the ingredients and equipment ready for use.	Mostly ready, may have needed a reminder for washing hands, tying hair back, and getting organized for the lab (recipes, apron on, participating in getting ingredients and equipment ready).	Often forgot to wash hands and/or tie their hair back. Rarely participated to get ingredients or equipment.
Safety and Sanitation	Demonstrated correct use of all kitchen equipment used for the lab. Ensured safe handling of food.	Needed a reminder about safety and sanitation practices.	Needed several reminders about safety and sanitation practices.
Teamwork	Worked effectively together with partner/group, willing to complete all tasks. Worked steadily throughout the lab. Positive and helpful to partner/group.	Completed the tasks but some challenges with communication, needed occasional help from the teacher to work together with partner/group, were at times off task.	Did not work well with partner/group. Did not complete assigned tasks. Off task; many reminders needed to be on task, did not show a willingness to participate.
Techniques and Time Management	Lab was set up and completed on time. Paid attention to recipe detail. Focused on using skills taught.	Lab was completed on time with some reminders. A few mistakes made due to reading recipe wrong. Not focused on using skills taught.	Teacher had to step in to finish lab on time and/or lab did not finish on time. Did not read recipe, several mistakes and/or no attempt made to use skills taught.
Product	Final product turned out as expected. Product was completed on time.	Product is similar to product standards; product was completed on time.	Final product did not turnout well. Product was not completed on time.
Clean Up	Cleaned throughout the lab. All clean up duties were completed without reminders.	Cleaned throughout the lab. Needed a reminder for a cleaning task.	Left all cleaning for the end of the lab, cleaning was incomplete and needed several reminders about tasks to complete.

Reflection:

1. What did you learn from the Pate a Choux, Puff Pastry and Phyllo Unit? _____

2. What was your biggest success during this unit? _____

3. What was your biggest challenge during this unit? _____

4. Was there any improvements made since the last self-evaluation? Explain. _____

5. What is one criteria (e.g. preparation, safety and sanitation, teamwork, techniques/time management, product or cleanup) you would like to focus on for next unit? What steps will you take in improve in that criteria?
