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| **Recipe Rubric/Criteria** |
| **Areas Needing Support** | **Standard Criteria:** **Proficiency for this task** | **Advanced:** **Evidence of Exceeding Standards** |
|  | * Complete list of all necessary ingredients
* Includes how each ingredient is prepared(diced, minced, etc)
* Includes quantity of each ingredient needed in metric (ml)
* Ingredient list items present in order of use in the recipe
* Preparation method is written in the order the recipe needs to be prepared so all items are completed at the same time (eg: items that take longer to prepare done first)
* Included the size and type of bowls, pots, pans, utensils etc. needed for preparing items
* Included the temperature of the oven first, if baking
* Included how items are cooked (baked, sauteed, fried, etc) & cooking times for all items
* Include the number of people the recipe is for
 | * Provide general recipe tips
* Include which vitamins and minerals are predominant in recipe
* Describe which cooking technique you need to apply for the recipe
* Suggest complimentary garnishes
* Suggest adaptations to recipe for different diets
* Provide interesting historical information about ingredients
* Provide a nutrition label for recipe

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**Recipe Template:**

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| **Title**  **Ingredients:****Preparation Method:**1.
2.
3.
4.
5.
6.
7.
8.
9.
10.
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