|  |  |  |
| --- | --- | --- |
| **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 |

**Recipe Template:**

|  |
| --- |
| **Title**    **Ingredients:**  **Preparation Method:** |