

# A Safe and Environmentally Responsible Workplace

## Rubric

Your Name: \_\_\_\_\_

Date: \_\_\_\_\_

<b>Achievement Category</b>	<b>Level 1</b>	<b>Level 2</b>	<b>Level 3</b>	<b>Level 4</b>
<b>Knowledge / Understanding</b>	Document follows recipe expectations. Each segment of the standardized recipe is completed	Level 1 requirements and easy to follow. (Can you successful make the ratatouille based on the document?)	Level 2 requirements. Detailed - identifies a clear understanding of recipe procedures and safety knowledge based on personal watch points and HACCP	Level 3 requirements and is able to identify safety hazards that may otherwise not be identified in the recipe or understood without having applied similar culinary techniques
<b>Thinking and Inquiry</b>	Personal Safety Watch Points along with HACCP are identified	Level 1 requirements along with connections observed as specific equipment is identified	Level 2 requirements along with some reference made to offered resources on information document	Level 3 requirements along with noted reference and obvious connections made to HACCP and Personal Safety Watch Points (7 things you should know)
<b>Application</b>	Document is completed with correct information in the correct areas	Level 1 requirements combined with precise documentation that flows with the recipe	Level 2 requirements along with the addition of clear and simple direction that allows for easy application of steps	Level 3 requirements which make reference to Personal Safety Watch Points along with HACCP
<b>Communication</b>	Document is neat and easily read	Level 1 requirements combined with a writing structure that is clear and to the point	Level 2 requirement plus the addition of clear notes made in reference to other resources (websites)	Level 3 requirements with the inclusion of peer notes and your revisions