

THE MEKJIAN FAMILY CULINARY ARTS & HOSPITALITY CONSERVATORY

An entry into the lottery for this conservatory can only be added if the applicant scores an average of 3 points or higher.

Applicant Name _____ Applicant Number _____ Incoming Grade _____ Egg Preparation _____

Criteria	0-1	2-3	4	5	Score #1
Presented Professionally	Untidy appearance and poor grooming. Unfriendly and not courteous. Fidgety and poor use of physical gestures. Poor posture and minimal eye contact.	Somewhat untidy appearance and grooming attempt is evident. Attempts to be courteous. Facial expressions and body movements do NOT enhance the interview process. Average posture and some eye contact, lacks confidence.	Overall neat appearance and well-groomed. Courteous to everyone at the interview. Facial expressions and body movements DO enhance the interview process. Good posture and establishes eye contact.	Very neat appearance and very well-groomed: businesslike. Friendly and courteous to everyone at the interview, makes a good first impression. No fidgeting. Consistently uses positive physical gestures. Excellent posture and eye contact, confident.	
Engagement	Unclear speaking and inappropriate volume, not enthusiastic of opportunity. Answers to questions are unclear. Did not ask questions. Does not seem motivated.	Unclear speaking and volume is uneven, not clear what to expect from CA&H. Answers questions well. Asks questions unrelated to CA&H. Motivation to enter CA&H is questionable.	Clear speaking and appropriate volume, good attitude, listened intently. Asks questions. Seems motivated.	Enthusiastic, good attitude, seems to have knowledge of CA&H conservatory. Listens intently to questions and answers are appropriate. Asks great questions. Seems motivated and goal oriented.	
<u>Cooking Demonstration</u> Appearance	Greasy, too much fat and burnt around edges. Yolks undercooked, broken or overcooked according to desired degree of doneness. Preparation does not meet the standard. Not seasoned.	Moderate amount of excess fat. Undesirable in color. Preparation approaches the standard. Seasoned, Salt & Pepper.	No excess fat on egg or plate. No burnt or brown edges, but slight coloring with glossy whites. Preparation meets the standard. Seasoned, Salt & Pepper.	Student is able to replicate the demonstration. Preparation exceeds the standard on first attempt. Seasoned, Salt & Pepper.	
<u>Cooking Demonstration</u> Texture	Egg preparation does not meet standard- Rubbery and tough to the tooth. Greasy yolks are either undercooked or overcooked.	Egg has faults in texture- Yolks too runny or hard with whites somewhat tough or not coagulated. Not cooked to the proper degree of doneness.	Slight texture imperfection. Glossy texture, soft, yolks, and whites are cooked well.	Egg is cooked to the proper degree of doneness per the preparation. Student is able to maintain light whites and glossy yolk.	
<u>Cooking Demonstration</u> Sanitation	Not prepared in the required safety attire: a hat, long hair is tied back (if applicable), shirt, apron, pants and close toed shoes. The student was not permitted to finish the practical due to unsafe sanitation practices or lack thereof. Lab is left incomplete.	Missing two to three items of required safety attire: a hat, long hair is tied back (if applicable), shirt, apron, pants and close toed shoes. The student did the bare minimum to maintain a safe sanitation level of either food or equipment. Organization and safety is lacking overall.	Missing one item of required safety attire: a hat, long hair is tied back (if applicable), shirt, apron, pants and close toed shoes. The student demonstrated good sanitation. Some organizational skills lacking, but was corrected when instructed to do so.	Student is on time, dressed in required safety attire: a hat, long hair is tied back (if applicable), shirt, apron, pants and close toed shoes. The individual demonstrated great sanitation. Student demonstrated an excellent understanding of working clean and organized. Cleans after themselves and helps others throughout the process. Sanitation skills are exemplary.	
Notes:				TOTAL	
				AVERAGE	