

## SkillsUSA Maryland Baking and Pastry Arts

### Cookie Rubric

**Total Points: 100**

#### Summary Scores

Criterion	Value	Assessment
Mise en Place	5 points	
Preparation & Use of Tools	5 points	
Organization	5 points	
Consistency in Mix	15 points	
Consistency in Size	15 points	
Proper Bake	20 points	
Taste	15 points	
Texture	10 points	
Saleability	10 points	
<b>Total Points:</b>	<b>100 points</b>	

#### Mise en Place (5 points)

Exemplary	Proficient	Developing	Basic	Inadequate
<b>5</b> All ingredients and equipment properly measured, organized, and positioned. Station demonstrates professional organization and workflow efficiency.	<b>4</b> Most ingredients and equipment properly prepared with minor gaps in organization or efficiency.	<b>3</b> Some preparation evident but organization lacks professional standards. Some items missing or improperly measured.	<b>2</b> Minimal preparation with significant disorganization. Multiple items missing or incorrectly measured.	<b>1-0</b> Little to no mise en place evident. Station disorganized and unprepared for production.

#### Preparation & Use of Tools (5 points)

Exemplary	Proficient	Developing	Basic	Inadequate
<b>5</b> Selects and uses all tools correctly and efficiently with proper technique. Tools maintained clean and organized throughout.	<b>4</b> Uses tools appropriately with occasional minor inefficiencies. Generally proper selection and maintenance.	<b>3</b> Some correct tool usage but demonstrates uncertainty. Tool care inconsistent.	<b>2</b> Frequent improper tool selection or usage. Poor equipment operation and maintenance.	<b>1-0</b> Demonstrates little understanding of proper tool selection or use.

### Organization (5 points)

Exemplary	Proficient	Developing	Basic	Inadequate
<b>5</b> Follows production schedule efficiently. Station maintained clean and sanitary throughout. Professional appearance and hygiene. Excellent station management.	<b>4</b> Generally follows schedule with minor delays. Station mostly clean. Appropriate professional appearance.	<b>3</b> Some schedule management issues. Station cleanliness inconsistent. Professional appearance needs improvement.	<b>2</b> Significant schedule delays. Poor station cleanliness. Unprofessional appearance or hygiene concerns.	<b>1-0</b> No schedule management. Unsanitary conditions. Unprofessional appearance or serious hygiene violations.

### Consistency in Mix (15 points)

Exemplary	Proficient	Developing	Basic	Inadequate
<b>15</b> Dough perfectly mixed with proper creaming, uniform distribution, and appropriate development. No overmixing or undermixing.	<b>14, 13, 11</b> Dough properly mixed with mostly uniform consistency. Minor variations that don't significantly affect final product.	<b>10, 9, 8</b> Some consistency issues with noticeable variations. Some areas show under or overmixing.	<b>7-5</b> Significant mixing problems with uneven consistency. Poor ingredient distribution affecting quality.	<b>4-0</b> Severely undermixed or overmixed. No understanding of proper mixing technique.

### Consistency in Size (15 points)

Exemplary	Proficient	Developing	Basic	Inadequate
<b>15</b> All cookies uniform in size with professional portioning. Consistent weight and diameter. Meets commercial standards.	<b>14, 13, 11</b> Cookies mostly uniform with minor variations acceptable for professional use. Generally consistent portioning.	<b>10, 9, 8</b> Noticeable size variations with some significantly larger or smaller. Inconsistent portioning evident.	<b>7-5</b> Significant size inconsistencies throughout. Poor portioning resulting in unprofessional appearance.	<b>4-0</b> Extreme size variations. No attention to consistent portioning. Unacceptable for commercial sale.

### Proper Bake (20 points)

Exemplary	Proficient	Developing	Basic	Inadequate
<b>20</b> Cookies perfectly baked with even golden-brown color. Proper spread and rise. Centers and edges baked appropriately. No burning or underbaking.	<b>19, 18, 17, 16, 15</b> Cookies properly baked with minor color variations. Appropriate doneness with slight unevenness that doesn't affect quality.	<b>14, 13, 12, 11, 10</b> Noticeable baking issues with some overbrowning or underbaking. Some uneven baking affecting appearance and texture.	<b>9-6</b> Significant baking problems throughout batch. Poor color development or burning.	<b>5-0</b> Severely over or underbaked. Burnt or raw cookies. No understanding of proper baking.

### Taste (15 points)

Exemplary	Proficient	Developing	Basic	Inadequate
<b>15</b> Excellent flavor with proper sweetness balance. All ingredients well-integrated. Rich, satisfying taste characteristic of high-quality cookies.	<b>14, 13, 12, 11</b> Good flavor with appropriate sweetness and balance. Minor issues that don't significantly detract from taste.	<b>10, 9, 8</b> Acceptable taste but some flavor imbalance. Too sweet, bland, or lacking depth. Edible but not optimal.	<b>7-5</b> Poor flavor with significant problems. Overly sweet, salty, bland, or burnt taste. Unpleasant eating experience.	<b>4-0</b> Inedible or severely off-flavors. Safety concerns or completely unacceptable taste.

### Texture (10 points)

Exemplary	Proficient	Developing	Basic	Inadequate
<b>10</b> Perfect texture for cookie type - crisp, chewy, tender, or combination. Proper crumb structure. Consistent throughout batch.	<b>9, 8, 7</b> Appropriate texture with minor variations. Generally good crumb and mouthfeel with slight inconsistencies.	<b>6-5</b> Acceptable but imperfect texture. Some cookies too hard, soft, or dense. Noticeable variations.	<b>4-3</b> Poor texture - excessively hard, crumbly, dense, or gummy. Unpleasant mouthfeel.	<b>2-0</b> Completely unacceptable texture. Rock hard, raw, or otherwise inedible consistency.

**Saleability (10 points)**

<b>Exemplary</b>	<b>Proficient</b>	<b>Developing</b>	<b>Basic</b>	<b>Inadequate</b>
<b>10</b> Product worthy of premium commercial bakery. Professional appearance commanding higher pricing. Customers would purchase enthusiastically.	<b>9, 8, 7</b> Appropriate for commercial sale with minor imperfections that wouldn't deter most customers. Good overall value.	<b>6-5</b> Marginally saleable with visible flaws. Customer might purchase at discount. Needs improvement for full-price sale.	<b>4-3</b> Not suitable for sale due to visible defects or quality issues. Would require significant rework.	<b>2-0</b> Completely unsaleable. Product would be rejected and damage bakery reputation.