

## SkillsUSA Maryland Baking and Pastry Arts

### Crème Diplomate Rubric

**Total Points: 100**

#### Summary Scores

Criterion	Value	Assessment
Mise en Place	5 points	
Preparation & Use of Tools	5 points	
Organization	5 points	
Technical Skill	20 points	
Gelatin	5 points	
Whipping Heavy Cream	5 points	
Consistency	15 points	
Creaminess	10 points	
Starch Cooked	15 points	
Presentation	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 accurately measured and organized. Equipment positioned for efficient workflow. Professional organization and readiness.	<b>4</b>  Most items properly prepared with minor gaps.	<b>3</b>  Some preparation evident but lacks standards. Some measurements incorrect or items missing.	<b>2</b>  Minimal preparation with significant disorganization.	<b>1-0</b>  Little to no mise en place evident.

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

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

### Organization (5 points)

Exemplary	Proficient	Developing	Basic	Inadequate
<b>5</b> Follows production schedule efficiently. Station clean and sanitary. Professional appearance, hygiene, and station management.	<b>4</b> Generally follows schedule. Station mostly clean. Appropriate appearance.	<b>3</b> Schedule management issues. Cleanliness inconsistent. Appearance needs improvement.	<b>2</b> Significant delays. Poor cleanliness. Unprofessional appearance or hygiene concerns.	<b>1-0</b> No schedule management. Unsanitary conditions. Serious hygiene violations.

### Technical Skill (20 points)

Exemplary	Proficient	Developing	Basic	Inadequate
<b>20</b> Demonstrates advanced understanding of heat control, tempering, and starch gelatinization. Perfect timing and temperature management. Professional-level execution.	<b>19, 18, 17, 16, 15</b> Shows competent technical understanding with proper heat and timing control. Minor variations that don't significantly affect outcome.	<b>14, 13, 12, 11, 10</b> Basic technical understanding but lacks refinement. Some errors in heat control or timing. Inconsistent skill application.	<b>9-6</b> Significant technical deficiencies in heat management or timing. Multiple procedural errors compromising quality.	<b>5-0</b> Little to no demonstration of proper technique. Fundamental understanding absent.

### Gelatin (5 points)

Exemplary	Proficient	Developing	Basic	Inadequate
<b>5</b> Gelatin properly bloomed in ice water (leaf gelatin). Incorporated at correct temperature (90°F-110°F). Fully melted and evenly distributed throughout product.	<b>4</b> Gelatin mostly proper with minor temperature or blooming issues. Generally good incorporation.	<b>3</b> Some blooming or temperature errors. Uneven distribution visible in places.	<b>2</b> Significant errors in blooming or temperature. Poor incorporation affecting texture.	<b>1-0</b> Gelatin improperly bloomed or incorporated. Lumps present or grainy texture from improper handling.

### Whipping Heavy Cream (5 points)

Exemplary	Proficient	Developing	Basic	Inadequate
<b>5</b> Cold tools and cream used. Whipped to perfect medium peak. Properly folded (1/3 first) until fully blended without deflation.	<b>4</b> Appropriate temperature and whipping. Minor issues with peak or folding technique.	<b>3</b> Some temperature issues or overwhipped/underwhipped. Folding technique needs refinement.	<b>2</b> Significant whipping problems. Poor folding causing deflation or poor incorporation.	<b>1-0</b> Cream overwhipped to butter, severely underwhipped, or improperly folded causing separation.

### Consistency (15 points)

Exemplary	Proficient	Developing	Basic	Inadequate
<b>15</b> Perfect consistency coating back of spoon with clear line. Appropriate thickness for commercial applications. Smooth pour and proper mounding.	<b>14, 13, 11</b> Appropriate consistency with minor variations. Coats spoon adequately. Suitable thickness.	<b>10, 9, 8</b> Somewhat acceptable but slightly too thick or thin. Would require adjustment.	<b>7-5</b> Poor consistency - significantly too thick or thin. Incorrect viscosity.	<b>4-0</b> Completely inappropriate. Soup-like or gelatinous. Unusable.

### Creaminess (10 points)

Exemplary	Proficient	Developing	Basic	Inadequate
<b>10</b> Luxuriously smooth and creamy texture. No lumps, graininess, or skin. Perfect emulsification with rich, silky mouthfeel.	<b>9, 8, 7</b> Smooth and creamy with minimal imperfections. Very minor texture issues.	<b>6-5</b> Somewhat creamy but shows graininess or small lumps. Minor skin formation or inconsistencies.	<b>4-3</b> Noticeably grainy or lumpy. Poor emulsification. Significant skin formation or texture problems.	<b>2-0</b> Severely lumpy, curdled, or broken. No creaminess. Texture completely unacceptable.

**Starch Fully Cooked / No Aftertaste (15 points)**

<b>Exemplary</b>	<b>Proficient</b>	<b>Developing</b>	<b>Basic</b>	<b>Inadequate</b>
<b>15</b> Starch completely cooked with no chalky, starchy, or raw flavor. Clean taste with no unpleasant aftertaste. Perfect balance.	<b>14, 13, 11</b> Starch adequately cooked with minimal detectable starchy notes. Clean finish with only very slight aftertaste.	<b>10, 9, 8</b> Some starchy flavor evident indicating incomplete cooking. Noticeable but not overpowering aftertaste.	<b>7-5</b> Significant starchy, chalky flavor indicating undercooking. Strong unpleasant aftertaste.	<b>4-0</b> Starch severely undercooked with raw, chalky texture and taste. Completely unacceptable aftertaste.

**Presentation (10 points)**

<b>Exemplary</b>	<b>Proficient</b>	<b>Developing</b>	<b>Basic</b>	<b>Inadequate</b>
<b>10</b> Presented in clean, appropriate vessel. Proper storage with plastic wrap directly on surface. Professional appearance ready for commercial use.	<b>9, 8, 7</b> Appropriately presented with minor issues. Generally proper storage. Acceptable appearance.	<b>6-5</b> Basic presentation with cleanliness or storage issues. Some skin formation due to improper covering.	<b>4-3</b> Poor presentation with cleanliness concerns. Improper storage allowing significant skin formation. Unprofessional appearance.	<b>2-0</b> Completely inappropriate presentation. No proper storage. Unsanitary or unpresentable condition.