

## SkillsUSA Maryland Baking and Pastry Arts

### Orange Supreme Rubric

**Total Points: 50**

#### Summary Scores

Criterion	Value	Assessment
Preparation & Use of Tools	5 points	
Organization	5 points	
Consistency	10 points	
No Pith	10 points	
Structure	10 points	
Appearance	10 points	
<b>Total Points:</b>	<b>50 points</b>	

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

Exemplary	Proficient	Developing	Basic	Inadequate
<b>5</b>	<b>4</b>	<b>3</b>	<b>2</b>	<b>1-0</b>
Demonstrates proper segmentation sequence with appropriate knife selection. Efficient use of paring knife with proper angle and control. Tools maintained clean throughout process.	Appropriate tool usage with minor inefficiencies. Generally proper knife selection and technique.	Some correct tool usage but demonstrates uncertainty. Knife control inconsistent.	Frequent improper tool selection or usage. Poor knife control affecting results.	Demonstrates little understanding of proper tool selection or knife technique.

#### Organization (5 points)

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

### Consistency (10 points)

Exemplary	Proficient	Developing	Basic	Inadequate
<p><b>10</b></p> <p>All segments perfectly uniform in size and shape. Consistent thickness and length throughout. Professional precision demonstrating mastery of segmentation technique.</p>	<p><b>9, 8, 7</b></p> <p>Segments mostly uniform with minor variations in size. Generally consistent cuts appropriate for professional presentation.</p>	<p><b>6-5</b></p> <p>Noticeable size variations with some segments significantly larger or smaller. Basic uniformity present but needs improvement.</p>	<p><b>4-3</b></p> <p>Significant inconsistencies in segment size and shape. Poor uniformity affecting professional presentation.</p>	<p><b>2-0</b></p> <p>Extreme variations. No attention to consistency. Unacceptable for professional use.</p>

### No Pith (10 points)

Exemplary	Proficient	Developing	Basic	Inadequate
<p><b>10</b></p> <p>Segments completely free of all white pith. Only vibrant orange flesh visible. Perfect membrane removal demonstrating advanced knife control and citrus knowledge.</p>	<p><b>9, 8, 7</b></p> <p>Segments virtually pith-free with only trace amounts on a few pieces. Excellent membrane removal with minor imperfections.</p>	<p><b>6-5</b></p> <p>Some pith visible on multiple segments. Membrane removal incomplete in places. Technique needs refinement.</p>	<p><b>4-3</b></p> <p>Significant pith remaining on most segments. Poor membrane removal affecting appearance and flavor. Inadequate technique.</p>	<p><b>2-0</b></p> <p>Extensive pith throughout. Little to no membrane removal. Demonstrates no understanding of supreme technique.</p>

**Structure (10 points)**

<b>Exemplary</b>	<b>Proficient</b>	<b>Developing</b>	<b>Basic</b>	<b>Inadequate</b>
<p><b>10</b></p> <p>Segments perfectly intact with no bruising or tearing. Flesh firm and whole. Each piece maintains natural segment shape and structural integrity.</p>	<p><b>9, 8, 7</b></p> <p>Segments mostly intact with minimal damage. Very minor bruising or tearing on a few pieces. Generally good structural integrity.</p>	<p><b>6-5</b></p> <p>Noticeable bruising or tearing on multiple segments. Some structural damage affecting appearance. Inconsistent handling evident.</p>	<p><b>4-3</b></p> <p>Significant bruising, tearing, or crushing throughout. Poor structural integrity. Rough handling evident.</p>	<p><b>2-0</b></p> <p>Segments severely damaged, crushed, or falling apart. No structural integrity. Completely unacceptable.</p>

**Appearance (10 points)**

<b>Exemplary</b>	<b>Proficient</b>	<b>Developing</b>	<b>Basic</b>	<b>Inadequate</b>
<p><b>10</b></p> <p>Pristine presentation with vibrant color and clean cuts. Professional plating that would meet fine dining standards. Visually stunning and appetizing.</p>	<p><b>9, 8, 7</b></p> <p>Attractive presentation with good color and mostly clean appearance. Minor visual imperfections that don't significantly detract.</p>	<p><b>6-5</b></p> <p>Adequate appearance but lacks polish. Some messiness or visual issues. Acceptable but not professional quality.</p>	<p><b>4-3</b></p> <p>Poor appearance with messy cuts, excess juice, or unattractive presentation. Not suitable for professional service.</p>	<p><b>2-0</b></p> <p>Completely unacceptable appearance. Sloppy, unappetizing, or unpresentable. Would be rejected immediately.</p>