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|  | Level 1 | Level 2 | Level 3 | Level 4 |
| Selects and uses appropriate tools for assigned tasksB1.1 | Rarely demonstrates correct selection and application of tools and equipment for task. | Sometimes demonstrates correct selection and application of tools and equipment for task. | Nearly always demonstrates correct selection and application of tools and equipment for task. | Consistently demonstrates selection and application of tools and equipment for task. |
| Uses appropriate measuring tools correctlyB1.2 | Rarely uses metric and imperial measuring tools when following recipes and baking formulas. | Sometimes uses metric and imperial measuring tools when following recipes and baking formulas. | Nearly always uses metric and imperial measuring tools when following recipes and baking formulas. | Consistently uses metric and imperial measuring tools when following recipes and baking formulas. |
| Application of hospitality kitchen industry standardsB1.3 | Rarely demonstrates mise en place, uses three sink and clean as you go methods. | Sometimes demonstrates mise en place, uses three sink and clean as you go methods. | Nearly always demonstrates mise en place, uses three sink and clean as you go methods. | Consistently demonstrates mise en place, uses three sink and clean as you go methods. |
| Safe use of equipment B1.3 | Rarely ensures that safety guards are in place and uses equipment as it was designed to be used. | Sometimes ensures that safety guards are in place and uses equipment as it was designed to be used. | Nearly always ensures that safety guards are in place and uses equipment as it was designed to be used. | Always ensures that safety guards are in place and uses equipment as it was designed to be used. |