Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Garnishes—Bento Box Application

You will be preparing a Bento box that you will be eating it on Friday. You should consider the following rubric as requirements for your Bento box. You must draw a rough draft of what your Bento box meal will look like. You must order the ingredients you need for your Bento meal. Your Bento box will be judged partially on how well your Bento box matches what you planned.

Available at school for all to share so do not order:

Nori Sushi rice Carrots Celery Apples Black sesame seeds

Your Bento box must include a minimum of:

 2 different Fruit elements

2 different Vegetable elements

1 Protein element

1 Sushi rice piece

Rubric:

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | Fabulous |  | Met Expectations | Fell short of requirements |
| Creativity of Theme/Idea;Obvious theme when looking at Bento box |  |  |  |  |
| Drawing of Bento box matches final product |  |  |  |  |
| Completeness of Grocery Order; Some of everything ordered was used |  |  |  |  |
| Eye appeal; Makes us want to eat the foods |  |  |  |  |
| 2 fruit garnishes showing knife skills; attractive |  |  |  |  |
| 2 vegetable garnishes showing knife skills; attractive |  |  |  |  |
| 1 protein food included that shows creative preparation and is appealing |  |  |  |  |
| Sanitation and Safety during food preparation |  |  |  |  |
| Student must eat what they prepared |  |  |  |  |
| Use of Time |  |  |  |  |
| Total |  |  |  |  |