

Name: _____

Date: _____

Culinary II: Digital Portfolio Artifact Sort

RallyTable Directions

Work with your partner using one paper and one pen. Take turns writing one artifact into the correct column of the T-Chart below. Explain **why** it belongs or does not belong out loud before writing. Pass the paper after each entry.

Artifact Bank

Review these potential artifacts for your Google Sites Culinary II digital portfolio:

A. Standardized recipe card with yield conversions and cost analysis

B. Unedited, blurry selfie taken with a line cook friend in the prep area

C. ServSafe Food Handler or Manager certification badge and expiration date

D. High-resolution photograph of a plated 3-course practical exam dish

E. Group chat screenshot complaining about an ingredient shortage

F. Time-stamped knife skills rubric showing master-level cuts (brunoise, julienne)

G. Casual snapshot of a half-eaten cafeteria snack on a messy prep table

H. Professional culinary philosophy and 100-word career bio statement

I. Plate presentation feedback form with instructor critique and revisions

J. TikTok dance video filmed in the walk-in cooler during lab hours

Professional Portfolio T-Chart

Definitely Belongs	Does Not Belong
<i>High-quality evidence of industry skills & professionalism</i>	<i>Unprofessional, irrelevant, or low-quality content</i>

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Team Reflection

Choose **one** item your team placed in the **Does Not Belong** column. Explain how including it on a public Google Site could negatively affect an applicant during an interview with an executive chef.

Answers

Definitely Belongs:

- **A.** Standardized recipe card with yield conversions and cost analysis
- **C.** ServSafe Food Handler or Manager certification badge and expiration date
- **D.** High-resolution photograph of a plated 3-course practical exam dish
- **F.** Time-stamped knife skills rubric showing master-level cuts
- **H.** Professional culinary philosophy and 100-word career bio statement
- **I.** Plate presentation feedback form with instructor critique and revisions

Does Not Belong:

- **B.** Unedited, blurry selfie taken with a line cook friend
- **E.** Group chat screenshot complaining about an ingredient shortage
- **G.** Casual snapshot of a half-eaten cafeteria snack on a messy prep table
- **J.** TikTok dance video filmed in the walk-in cooler during lab hours

Team Reflection (Sample Response): Including item J (TikTok in walk-in) or item G (messy prep table) demonstrates poor food safety awareness, lack of focus during kitchen production, and disregard for workplace sanitation standards, signaling to an executive chef that the applicant lacks industry professionalism.