

Presentation Rubric:

Task	Points earned	Comments
Prep Work: 5 points ___ Group or individual worked to complete prep work in allotted time (prepped a script or bullet points/ with quotations and supports)		
Video Content: 3 points each (total of 15 pts) ___ Speaker introduced the kitchen hazard ___ Speaker explained why hazard was unsafe ___ Speaker shared tips/solutions to deal with hazard and prevent ___ Speaker used props/scenario to illustrate hazard ___ Answer is thorough, correct and complete		
Quality: (5 points) ___ Speaking is clear ___ Content is well organized ___ Used appropriate vocabulary and language		

Total: ____/30

Comments:

Dishcloth over pot handle	Mixer cord in water
Wet pot holders/oven mitts	Pot too small for burner
Can lid not removed properly	Socket overloaded with plugs/plugs pulled by cord
Sharp knife in soapy water	Cabinet door and drawer not closed
Bagel stuck in toaster	Water spilled on floor
Pot handle sticking out on stove	Grease fire
Aerosol (spray) can near heat	Broken glass on the floor
Recipe/Paper towels near stove burner	Baggy clothes/open toed shoes
Metal spoon in hot pan	Heavy items stored on top shelf
Garbage can sticking out	Pan lid opened toward face

