South American traditional cuisine

Rubric

1. National or signature dish (20 pts)
   1. Main course
2. Serving size ( 4-10 people) (10 pts)
3. Recipe
   1. Written (10 pts)
   2. Proof that it is a dish particular to your selected country (10 pts)
   3. Well researched (10 pts)
4. Creative, original, unique. (Not just taco’s) (10 pts)
5. 3 Paragraphs describing the history of the dish (10 pts)
   1. Illustration of what the dish “should” look like.
6. Execution
   1. Presentation (neatness)
   2. Taste
   3. Originality
   4. Obvious that you took this seriously and made a good effort. (10 pts)