

# CTE Skill Certificate Test Performance Documentation

This document must be submitted to the test coordinator at the end of testing each trimester/semester.

Instructor's Name: \_\_\_\_\_ Course: Food and Nutrition I

School: \_\_\_\_\_ Test Number: 340

# Students in course: \_\_\_\_\_ Date: \_\_\_\_\_

# Students tested: \_\_\_\_\_

# Students who passed performance objectives at or above 80%: \_\_\_\_\_

This is to *verify* that the students marked **YES** on performance accomplished the following performance objectives at or above the 80% (moderately to highly skilled) level.

1. Consistently demonstrate proper measuring and preparation techniques. (1.01 and 1.03.c)
2. Consistently demonstrate kitchen safety procedures. (1.01.d)
3. Consistently demonstrate sanitation techniques. (2.0)
4. Evaluate a personal dietary intake of one or more days, according to the dietary guidelines and MyPlate. (3.02)
5. Actively participate in the preparation of quality complex carbohydrate food product(s). (quick breads, rice pasta) (4.0)
6. Actively participate in the preparation of quality protein food product(s). (milk and eggs) (5.0)
7. Actively participate in the preparation of quality vitamin or mineral food product(s). (fruits and vegetables) (6.0)

Each performance is documented and kept on file by the teacher for two years.

(Check the documentation method used)

- Class period summary score sheet
- Recorded and identified in the class grade book

Instructor's Signature: \_\_\_\_\_ Date: \_\_\_\_\_