

**UTAH CTE SKILL CERTIFICATION
PERFORMANCE EVALUATION
FOOD AND NUTRITION I – TEST #340
2011**

The performance evaluation **is a required component of the skill certification process**. Each student must be evaluated on the required performance objectives.

Performance objectives may be completed and evaluated anytime during the course.

- Students should be aware of their progress throughout the course, so that they can concentrate on the objectives that need improvement.
- Students should be encouraged to repeat the performance objectives until they have performed at a minimum of a number 3 or 4 on the rating scale (**moderately to highly skilled level**).

4 = highly skilled ⇒ Successfully demonstrated without supervision

3 = moderately skilled ⇒ Successfully demonstrated with limited supervision

2 = limited skill ⇒ Demonstrated with close supervision

1 = not skilled ⇒ Demonstration requires direct instruction and supervision

(0 = no exposure)

- When a performance objective has been achieved at a minimum of 80% (moderately to highly skilled level), “**Y**” (**Y=YES**) is recorded on the Summary Score Sheet. If a student **does not** achieve a 3 or a 4 (moderately to highly skilled level), then “**N**” (**N=NO**) is recorded on the Summary Score Sheet for that objective.
- All performance objectives **MUST** be completed and evaluated **prior to the objective test**.
- The signed Summary Score Sheet(s) **MUST** be kept in the teachers’ file for one year.

Students who achieve a 3 or a 4 (moderately to highly skilled) on **ALL** performance objectives and 80% on the written test will be issued a CTE skill certificate.

OBJECTIVES

THE REQUIRED PERFORMANCE OBJECTIVES ARE:

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

FOOD AND NUTRITION I – TEST #340 SUMMARY SCORE SHEET

I verify that this is an accurate record of student performance. Date _____ Period _____ School _____

Teacher Signature _____ Teacher Name (Print) _____

The signed Summary Score Sheet(s) **MUST** be kept in the teachers' file for one year.

Indicate student achievement for each performance standard. (This score sheet corresponds with the optional <i>Performance Skills Evaluation Checklist</i> .) A minimum score of 3 for <u>each</u> performance must be achieved to meet state skill certification requirements—which represents attaining at least 80% competency within each standard and its supporting objectives. Student Name _____	Did the student achieve a score of 3 or 4 for every skill standard? Circle Yes or No.		State Standards for Food and Nutrition I—Performance Objectives						
			1.01 and 1.03.c	1.01.d	2.0	3.02	4.0	5.0	6.0
			4 = Highly Skilled 3 = Moderately Skilled 2 = Limited Skill 1 = Not Skilled						
1	Y	N							
2	Y	N							
3	Y	N							
4	Y	N							
5	Y	N							
6	Y	N							
7	Y	N							
8	Y	N							
9	Y	N							
10	Y	N							
11	Y	N							
12	Y	N							
13	Y	N							
14	Y	N							
15	Y	N							
16	Y	N							
17	Y	N							
18	Y	N							
19	Y	N							
20	Y	N							
21	Y	N							
22	Y	N							