

# 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 II  
School: \_\_\_\_\_ Test Number: 343  
# 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. Demonstrates proper personal hygiene, kitchen safety and sanitation. (1.01)
2. Utilizing knife skills, demonstrate 4 of the 6 knife cuts. (1.04)
3. Adjust a 4 serving recipe to serve; 2, 8 and 16. (1.05)
4. Prepare and present a salad and dressing. (2.0)
5. Prepare a cream-based soup with béchamel sauce using a roux. (3.0)
6. Plan and prepare a casserole using a béchamel or tomato-based mother sauce. (4.0)
7. Plan, prepare and evaluate one meal using meal planning elements. (6.0)
8. Plan and prepare yeast bread. (7.01)
9. Plan and prepare a pastry product. (7.02)

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: \_\_\_\_\_