

**UTAH CTE SKILL CERTIFICATION
PERFORMANCE EVALUATION
FOOD AND NUTRITION II — TEST # 343
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:

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

