

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 Service/Culinary Arts
School: _____ Test Number: 345
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. Demonstrate appropriate food handler safety and sanitation procedures. (3.05)
2. Demonstrate proper misen place and clean up. (4.02)
3. Demonstrate appropriate use of equipment. (4.05)
4. Plan, calculate costs and present a quantity menu item(s). (4.06)
5. Prepare and present a quality bakery item. (5.03)
6. Prepare and present a quality soup. (6.01.c)
7. Prepare and present a quality sauce with an appropriate food item. (6.01.c)
8. Prepare and present a quality protein entree. (6.02.e)
9. Prepare and present a quality fruit/vegetable item. (6.03.a)
10. Prepare and present a quality starch product (6.04.b)

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: _____