

**UTAH CTE SKILL CERTIFICATION
PERFORMANCE EVALUATION
FOOD SERVICE/CULINARY ARTS – TEST #345
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:

- | | |
|--------|--|
| 3.05 | Demonstrate appropriate food handler safety and sanitation procedures. |
| 4.02 | Demonstrate proper mis en place and clean up. |
| 4.05 | Demonstrate appropriate use of equipment. |
| 4.06 | Plan, calculate costs and present a quantity menu item(s). |
| 5.03 | Prepare and present a quality bakery item. |
| 6.01.c | Prepare and present a quality soup. |
| 6.01.c | Prepare and present a quality sauce with an appropriate food item. |
| 6.02.e | Prepare and present a quality protein entree. |
| 6.03.a | Prepare and present a quality fruit/vegetable item. |
| 6.04.b | Prepare and present a quality starch product. |

