Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period: \_\_\_\_\_\_\_\_\_\_

**Thermometer and Knife Skills Assessment**

**Today’s Skills:**

I can calibrate a thermometer.

I can identify chef, paring and serrated knives.

I can identify the nine required knife cuts: batonnet, julienne, brunoise, dice, chiffonade, diagonal.

I can demonstrate the nine required knife cuts: batonnet, julienne, brunoise, dice, chiffonade, diagonal.

What are the steps to calibrate a thermometer:

|  |
| --- |
| 1. |
| 2. |
| 3. |
| 4. |
| 5. |

 Your score: \_\_\_\_\_/5

Using the pictures of the knives, fill in the chart below:

|  |  |  |
| --- | --- | --- |
|  | Type of Knife: | Proper Use: |
| 1 |  |  |
| 2 |  |  |
| 3 |  |  |

 Your score: \_\_\_\_\_/3

***Checking for Understanding***

Give an example of a safe and unsafe way to wash a knife when working in the kitchen.

Safe:

Unsafe: Your score: \_\_\_\_\_/2

Describe the relationship between knife sharpness & knife safety: Your score: \_\_\_\_\_/1

How do you stabilize a cutting board and why would you do it? Your score:\_\_\_\_\_/2

Using the pictures of the knife cuts, identify each of the following:

|  |  |  |  |
| --- | --- | --- | --- |
| 1 |  | 4 |  |
| 2 |  | 5 |  |
| 3 |  | 6 |  |

 Your score: \_\_\_\_\_/6

**After practicing the indicated knife skills and choosing your best cuts to turn in…evaluate yourself based on this scale:**

**4** –*Wow! You were able to follow the directions without any help from the teacher.*

*CUTS: Your finished product is exactly the specified size and shape.*

 **3** – *Almost there. You were able to follow the directions, but had a few questions or needed direction along the*

*way. CUTS: Your measurements are not perfect, but pretty close.*

 **2** – *More practice needed. You were able to follow the directions most of the time, but needed some help*

*knowing what to do next. CUTS: Some of your cuts were the right size, but some of them were not.*

**1** – *Struggling. You had trouble understanding the directions and needed the teacher’s assistance frequently.*

*CUTS: Your finished cuts are not the right shape and/or size.*

|  |  |  |
| --- | --- | --- |
| **Performance Task** | **Self Assessment** | **Teacher Assessment** |
| **Sanitation/Personal Hygiene** *(hair tied back, hands washed, etc.)* | /4 | /4 |
| **Station Set-up** *(cutting board stabilized, stationed cleaned up, etc.)* | /4 | /4 |
| **Knife Carry Technique** *(tip down, blade back)* | /4 | /4 |
| **Batonnet** *(¼ X ¼ X 2) 2-3 samples* | /4 | /4 |
| **Julienne** *(1/8 X 1/8 X 2) 3-5 samples* | /4 | /4 |
| **Brunoise** *(1/8 x 1/8 x 1/8) 5-7 samples* | /4 | /4 |
| **Dice** *(small ¼”, medium ½”, or large ¾”) You may only choose 1 dice cut. 3-5 samples* | /4 | /4 |
| **Chiffonade** *(thin strips) 3-5 leaves* | /4 | /4 |
| **Diagonal** *(1/8-1/4 diagonal 45° slices) 3-5 samples* | /4 | /4 |
| **Total** | /36 | /36 |

Name \_\_\_\_Key\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period: \_\_\_\_\_\_\_\_\_\_

**Thermometer and Knife Skills Assessment**

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I can demonstrate the nine required knife cuts: batonnet, julienne, brunoise, dice, chiffonade, diagonal.

What are the steps to calibrate a thermometer:

|  |
| --- |
| 1. Fill cup with ice. |
| 2. Add water until glass is full. Stir. Let sit for 3 minutes. |
| 3. Put thermometer stem in ice water mixture so that the entire sensing area is submerged. Make sure the thermometer is not touching the sides or bottom of the cup. |
| 4. Wait at least 30 seconds until indicator stops moving. |
| 5. Adjust the hex nut until thermometer reads 32°F. |

 Your score: \_\_\_\_\_/5

Using the pictures of the knives, fill in the chart below:

|  |  |  |
| --- | --- | --- |
|  | Type of Knife: | Proper Use: |
| 1 | Chef | All purpose knife for chopping, slicing, and most other cutting tasks. |
| 2 | Serrated/Bread | Used to cut baked goods and other delicate food items. |
| 3 | Paring | Used for peeling, trimming, and cutting small fruits and vegetables. |

 Your score: \_\_\_\_\_/3

***Checking for Understanding***

When working in the kitchen, what is the correct way to wash a knife? Your score: \_\_\_\_\_/1

Do not submerge in the sink. Washing one at a time, use hot, soapy water, washing carefully so you do not cut yourself.

Describe the relationship between knife sharpness & knife safety: Your score: \_\_\_\_\_/1

The sharper the knife, the safer the knife, because you are using less pressure and no force.

What does it mean to stabilize a cutting board and why would you do it? Your score:\_\_\_\_\_/2

Securing a cutting board with a damp cloth or paper towel to alleviate the cutting board from moving while using it.

Using the pictures of the knife cuts, identify each of the following:

|  |  |  |  |
| --- | --- | --- | --- |
| 1 | Diagonal | 4 | Chiffonade |
| 2 | Julienne | 5 | Bruniose |
| 3 | Batonnet | 6 | Dice |

 Your score: \_\_\_\_\_/6