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

**Equipment Assessment**

**Today’s Skills:**

I can identify large and small commercial equipment.

I can safety use and clean food preparation and service equipment.

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

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
|  | Equipment | Proper Use: | Safety: | Cleaning: | Score: |
| 1 |  |  |  |  | /4 |
| 2 |  |  |  |  | /4 |
| 3 |  |  |  |  | /4 |
| 4 |  |  |  |  | /4 |
| 5 |  |  |  |  | /4 |
| 6 |  |  |  |  | /4 |
| 7 |  |  |  |  | /4 |
| 8 |  |  |  |  | /4 |
| 9 |  |  |  |  | /4 |
| 10 |  |  |  |  | /4 |
| 11 |  |  |  |  | /4 |
| 12 |  |  |  |  | /4 |

**Equipment Assessment: Answer Key**

**Today’s Skills:**

I can identify a mandolin, piping tools, parisian scoop, convection oven, conventional oven, ice machine, stand mixer, proofer, steam table, hotel pans, sheet pans and chafing dishes.

I can safety use and clean food preparation and service equipment.

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

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
|  | Equipment | Proper Use: | Safety: | Cleaning: | Score: |
| 1 | Mandolin | Slicing | Use hand guard | Clean like a knife | /4 |
| 2 | Piping Tools | Decoration or filling | N/A | Use brush with hot soapy water | /4 |
| 3 | Parisian Scoop | Creating spheres | Watch for sharp edges | Hot soapy water | /4 |
| 4 | Convection Oven | Cooking with forced air | Hot Pad | Follow manufacturer’s instructions | /4 |
| 5 | Conventional Oven | Cooking with radiant heat | Hot Pad | Follow manufacturer’s instructions | /4 |
| 6 | Ice Machine | Making ice | Use metal scoop | Follow manufacturer’s instructions | /4 |
| 7 | Stand Mixer | Mixing and whipping | Keep all objects away from bowl while mixer is in motion | Wash bowl and attachments, wipe down mixer | /4 |
| 8 | Proofer | Warming chamber | Monitor temperature, use hot pads if necessary | Follow manufacturer’s instructions | /4 |
| 9 | Steam Table | Stationary table to hold food hot using steam | Lift lid away from you | Follow manufacturer’s instructions | /4 |
| 10 | Hotel Pans | Cooking and serving food | Watch for sharp edges and lift cover away from you | Hot soapy water | /4 |
| 11 | Sheet Pans | Baking and cooking | Use hot pad | Hot soapy water | /4 |
| 12 | Chafing Dishes | Portable table to hold food hot using steam | Watch for sharp edges, lift cover away from you and monitor open flames | Hot soapy water | /4 |

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

**Knife Skills Assessment**

**Today’s Skills:**

I can identify chef, boning, paring and serrated knives.

I can describe the proper use and care of knives

I can demonstrate proper knife safety.

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

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

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

|  |  |  |
| --- | --- | --- |
|  | Type of Knife: | Proper Use: |
| 1 |  |  |
| 2 |  |  |
| 3 |  |  |
| 4 |  |  |

Your score: \_\_\_\_\_/4

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

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

Describe 2 effective ways to store knives? Your score: \_\_\_\_\_/2

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

|  |  |  |  |
| --- | --- | --- | --- |
| 1 |  | 6 |  |
| 2 |  | 7 |  |
| 3 |  | 8 |  |
| 4 |  | 9 |  |
| 5 |  |  |  |

Your score: \_\_\_\_\_/9

Why are knife cuts so important in the culinary industry? (Bonus)

**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.)* |  |  |
| **Station Set-up** *(cutting board stabilized, stationed cleaned up, etc.)* |  |  |
| **Knife Carry Technique** *(tip down, blade back)* |  |  |
| **Batonnet** *(¼ X ¼ X 2) 2-3 samples* |  |  |
| **Julienne** *(1/8 X 1/8 X 2) 3-5 samples* |  |  |
| **Brunoise** *(1/8 x 1/8 x 1/8) 5-7 samples* |  |  |
| **Dice** *(small ¼”, medium ½”, or large ¾”) You may only choose 1 dice cut. 3-5 samples* |  |  |
| **Chiffonade** *(thin strips) 3-5 leaves* |  |  |
| **Diagonal** *(1/8-1/4 diagonal 45° slices) 3-5 samples* |  |  |
| **Rondelle** *(¼ inch thick) 3-5 samples* |  |  |
| **Mince** *(very small) ½ tsp sample* |  |  |
| **Chop** *(uniform size) 1 tbsp sample* |  |  |
| **Total** |  |  |

**Self-Reflection Questions:**

What have you improved on since the first time you attempted the knife cuts?

What part (or step) of these specific cuts (batonnet, medium dice) did you find to be the most difficult?

Name: Answer Key Period: \_\_\_\_\_\_\_\_\_\_

**Knife Skills Evaluation**

**Today’s Skills:**

I can identify chef, boning, paring and serrated knives.

I can describe the proper use and care of knives

I can demonstrate proper knife safety.

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

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

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

|  |  |  |
| --- | --- | --- |
|  | Type of Knife: | Proper Use: |
| 1 | Chef | All-purpose cutting and chopping |
| 2 | Serrated | Slicing bread and cakes |
| 3 | Boning | Removing flesh from the bone |
| 4 | Paring | Peeling and cutting fruits and vegetables |

Your score: \_\_\_\_\_/4

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

You hold on the knife the entire time. NEVER drop a knife into the bottom of a

sink with soap and water in it to soak. Wash your knives separate.

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

The sharper the knife, the more control you have and the safer it is.

Dull knives are dangerous.

Describe 2 effective ways to store knives? Your score: \_\_\_\_\_/1

On a magnet

In a knife kit

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

|  |  |  |  |
| --- | --- | --- | --- |
| 1 | Chop | 6 | Dice |
| 2 | Batonnet | 7 | Chiffonade |
| 3 | Julienne | 8 | Roundelle |
| 4 | Mince | 9 | Diagonal |
| 5 | Brunoise |  |  |

Your score: \_\_\_\_\_/9

Why are knife cuts so important in the culinary industry? (Bonus)

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

**Knife Skills & Equipment Reassessment**

Using the pictures of the knives, fill in knives you missed below and explain why you missed them:

|  |  |  |  |
| --- | --- | --- | --- |
|  | Type of Knife: | Proper Use: | Reason: |
| 1 |  |  |  |
| 2 |  |  |  |
| 3 |  |  |  |
| 4 |  |  |  |

Why would it be important to hold on the knife when washing it and not soaking it in the skink?

Why are dull knifes more dangerous?

Describe 2 effective ways to store knives, justify your answers.

Write down the knife cuts you could not identify and draw a picture of them – the correct size, using a ruler.

**Knife Cuts:**

|  |  |  |  |
| --- | --- | --- | --- |
| **Performance Task** | **Self Assessment** | **Teacher Assessment** | What have you improved on since the first time you attempted the knife cuts? |
| **Batonnet** *(¼ X ¼ X 2) 2-3 samples* |  |  |
| **Julienne** *(1/8 X 1/8 X 2) 3-5 samples* |  |  |
| **Brunoise** *(1/8 x 1/8 x 1/8) 5-7 samples* |  |  |
| **Dice** *(small ¼”, medium ½”, or large ¾”) You may only choose 1 dice cut. 3-5 samples* |  |  |
| **Chiffonade** *(thin strips) 3-5 leaves* |  |  |
| **Diagonal** *(1/8-1/4 diagonal 45° slices) 3-5 samples* |  |  |
| **Rondelle** *(¼ inch thick) 3-5 samples* |  |  |
| **Mince** *(very small) ½ tsp sample* |  |  |
| **Chop** *(uniform size) 1 tbsp sample* |  |  |
| **Total** |  |  |

**Equipment:**

Create a flash card for each equipment piece you missed. Picture on one side and information on the other side (name, how to clean, safety) You will then be tested by Becky using your flash cards, so make sure you know them well.