

# Foods and Nutrition II

## Test Number: 343

### CTE Skill Certificate Test Performance Documentation

This document must be submitted to the test coordinator at the end of the year.

Instructor's Name: \_\_\_\_\_

Course: Foods and Nutrition II

School: \_\_\_\_\_

Test Number: 343

# 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.

**PERFORMANCE OBJECTIVE 1** Adjust a 4 serving recipe to yield 2, 8 and 16.

**PERFORMANCE OBJECTIVE 2** Correctly demonstrate 4 of the 6 knife cuts.

**PERFORMANCE OBJECTIVE 3** Actively participate in the preparation of a nutrient dense food addressing any of the concerns in STRAND 2.

**PERFORMANCE OBJECTIVE 4** Actively participate in the preparation of yeast bread.

**PERFORMANCE OBJECTIVE 5** Actively participate in the preparation of meat or poultry and use a thermometer to confirm the product has been heated to the proper internal temperature.

**PERFORMANCE OBJECTIVE 6** Actively participate in the preparation of a salad.

**PERFORMANCE OBJECTIVE 7** Actively participate in the preparation of a mother sauce, thick soup, or stock soup.

**PERFORMANCE OBJECTIVE 8** Actively participate in the preparation of a pie or tart.

**PERFORMANCE OBJECTIVE 9** Research a career in the food and hospitality industries using multiple sources (personal interview, internet, [utahfutures.org](http://utahfutures.org), [www.bls.org](http://www.bls.org), and periodicals) and present your findings.

Each performance is documented and kept on file by the teacher for one year.

(Check the documentation method used)

- ☐ Class period summary score sheet
- ☐ Recorded and identified in the class grade book

Instructor's Signature: \_\_\_\_\_ Date: \_\_\_\_\_