## UTAH CTE SKILL CERTIFICATION PERFORMANCE EVALUATION FOOD AND NUTRITION I - TEST #340 - 2015

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).
  - $4 = \text{highly skilled} \Rightarrow \text{Successfully demonstrated without supervision}$   $3 = \text{moderately skilled} \Rightarrow \text{Successfully demonstrated with limited supervision}$   $1 = \text{not skilled} \Rightarrow \text{Demonstration requires direct instruction and supervision}$  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 two years.

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.

<b>OBJECTIVES</b>	THE REOUIRED PERFORMANCE OBJECTIVES ARE:
1	Complete FCCLA Step One - http://www.schools.utah.gov/cte/facs_cabinet10.html
2	Consistently demonstrate preventative practices related to kitchen safety and sanitation procedures. (Standard 1)
3	Students will complete food and kitchen safety training comparable to that required for the ServSafe Food Handlers Certificate with the option to acquire a Food Handers Permit from your county Health Department through the Utah Restaurant Association. (Standard 1)
4	Consistently demonstrate proper measuring and preparation techniques while preparing a recipe. (Standard 2)
5	Actively participate in the preparation of a complex carbohydrate food from scratch. Compare the nutritional content and cost of a comparable convenience food vs. the complex carbohydrate food from scratch. (Standard 3)
6	Actively participate in the preparation of a complete and/or complimentary protein food from scratch. Compare the nutritional content and cost of a comparable convenience food vs. the complete and/or complimentary food from scratch. (Standard 4)
7	Actively participate in the preparation of a low-fat food. Compare the nutritional content and cost of a comparable high-fat food vs. the low-fat food. (Standard 4)
8	Actively participate in the preparation of a canned/frozen and/or fresh produce food. Compare the nutritional content and cost of a comparable canned/frozen vs. fresh produce food. (Standard 5)
9	Evaluate and analyze a personal dietary intake for one or more days according to the Dietary Guidelines and MyPlate. (Standard 6)

## FOOD AND NUTRITION I – TEST #340 SUMMARY SCORE SHEET

I verify that this is an accurate record of student performance. Date	_Period	School
Teacher's Name (Print)		_
Teacher's Name: (Sign)		

The signed Summary Score Sheet(s) MUST be kept in the teachers' file for two years.

Indicate student achievement for each performance standard.  (This score sheet corresponds with the optional <i>Performance Skills Evaluation Checklist.</i> ) A minimum score of 3 for <u>each performance must be achieved to meet state skill certification requirements—which represents attaining at least 80% competency within each standard and its supporting objectives.  Student Name</u>				State Standards for Food and Nutrition I—Performance Objectives								
		3 or 4 for every skill standard? Circle Yes or No.	FCCLA Step One	2 4 = H	3 Gighly Skille	4 d 3 = Mode	5 crately Skill	6 ed 2 = Lim	7	8 1 = Not Ski	9 lled	
1	Y	N										
2	Y	N										
3	Y	N										
4	Y	N										
5	Y	N										
6	Y	N										
7	Y	N										
8	Y	N										
9	Y	N										
10	Y	N										
11	Y	N										
12	Y	N										
13	Y	N										
14	Y	N										
15	Y	N										
16	Y	N										
17	Y	N										
18	Y	N										
19	Y	N										
20	Y	N										
21	Y	N										
22	Y	N										