

**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 = 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 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.

OBJECTIVES

THE REQUIRED PERFORMANCE OBJECTIVES ARE:

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| 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 Handlers 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) |

