

Culinary Arts (Year Long)

Test Number: 345

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: Culinary Arts

School: _____

Test Number: 345

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.

1. Demonstrate competency with all the knife cuts listed in Strand 1 Standard 4.
2. Students will complete a sanitation and food safety training equivalent to that of a food handler's permit or certificate.
3. Students will research a specific food service career creating a presentation of their findings. A resume/cover letter specific to that career must be included. Teachers might use STAR Event Career Investigation as a resource.
4. Students will create a short presentation explaining one culinary math concept in Strand 6. See FCCLA STAR Event Applied Math for Culinary Management for additional resources. (This can be a power point, oral or written presentation)
5. Students will explore flavor profiles using herbs and spices and produce a food item using those herbs and spices and an appropriate cooking method.
6. Students will make one of the five mother sauces or derivative to be incorporated with a complementary food item.
7. Students will prepare and present a nontraditional sandwich with emphasis on plating and garnishing.
8. Plan, calculate cost, prepare and present a bakery item for a minimum of 30 people.

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: _____