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: _________________