

Culinary Management (Year Long)

Test Number: 347

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 Management
School: _____ Test Number: 347
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

1. Students will 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 create a short presentation explaining one culinary math concept from Strand 3. See FCCLA Star Event Applied Math for Culinary Management for additional resources. (*This can be a power point, oral or written presentation.*)
4. Students will create a menu including menu descriptions incorporating good nutritional choices. May be included in student portfolio.
5. Students will create a marketing strategy for a food related item. Implementation is optional. See FCCLA Star Events Food Innovations or Entrepreneurship as a resource.
6. Students will prepare a breakfast dish that includes one or more of the following: eggs, meat, dairy, or breakfast breads.
7. Students will prepare and plate a produce food item.
8. Plan, calculate cost, prepare and present a bakery item for a minimum of 30 people.
9. Students will prepare various grains, potatoes and/or legumes.
10. Students will prepare a cut of meat, poultry and/or seafood using an appropriate cooking method.

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: _____