

TASK ANALYSIS FORM

TASK LABEL:

KITCHEN SAFETY

STUDENT: _____

Criterion:

- +: correct
- o: incorrect
- prompt - v - verbal
- m - model
- CUE: p - physical

Date: _____

25.	Show me how to put out a grease fire in a stove.									
24.	Show me the correct way to plug and unplug an electrical cord.									
23.	Show me what to do if you cut your finger.									
22.	Show me what to do if you burn your finger.									
21.	Show me what to do if you catch on fire. (Stop, drop and roll)									
20.	Show me where the smother blanket is located.									
19.	Show me where the fire extinguisher is located.									
18.	Show me how to clean up spills from kitchen floor.									
17.	Show me how to sweep up a broken plate.									
16.	Get items needed to clean up a broken plate.									
15.	Show me how to peel and cut an apple.									
14.	Get the 2 items needed to peel and cut an apple.									
13.	Show me what you would use to place under hot pans or dishes.									
12.	Get the item that you would use to safely cut food on.									
11.	Show me which burner to use when cooking in a large pan.									
10.	Get a large frypan.									
9.	Show me which burner to use when cooking in a small pan.									
8.	Get a small frying pan.									
7.	Get the spoon that is used to stir hot foods safely.									
6.	Show me where handles need to be placed.									
5.	Get a pan and place on burner.									
4.	Show me how to safely take cookie sheet from oven.									
3.	Get a cookie sheet and place in oven.									
2.	Show me how to safely remove lid from pan.									
1.	Get a saucepan and lid and place on burner.									

Objective: _____

Percentage: _____

Instructor: _____

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28.																					
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3.																					
2.	Show me what you would do with your stirring spoon if you use it to taste with.																				
1.	Show me what you would do with left over macaroni salad that you want to keep.																				

Objective:
Percentage:
Instructor: