

Course Title: Culinary 1 (EDITS)**Course Number: 8800510**

NGSSS Benchmark	Content Focus	Number of Questions	Suggested Cognitive Complexity (per CPALMS)
<i>Reporting Category 1: Identify career and employment opportunities</i>			
04.02	Identify occupations in the food service and hospitality industry and their impact on the economy	2	2 level 2
04.03	Identify levels of training required for food service and hospitality occupations	2	1 level 1 2 level 2
<i>Reporting Category Total</i>		4	
<i>Reporting Category 2: Demonstrate and incorporate workplace safety procedures</i>			
05.08	Demonstrate and utilize proper personal hygiene and personal health precautions (hand washing; use of gloves; grooming; proper hair restraints, closed toe shoes, aprons, uniforms)	4	2 level 2 1 level 3 1 level 1
05.09	Demonstrate proper food handling techniques-thermometer use; thawing methods; internal cooking temperatures) utilizing current industry safety and sanitation procedures for the agency having jurisdiction	5 4	1 level 1 2 level 2 1 level 3
05.10	Identify the HACCP (Hazard Analysis Critical Control Point) during all food handling processes.	1	1 level 1
05.07	Demonstrate and utilize safety procedures related to prevention of slips, fall, fire, proper lifting and chemical use	3	2 level 2 1 level 3
<i>Reporting Category Total</i>		13 12	
<i>Reporting Category 3: Demonstrate personal productivity/Portfolio</i>			
06.01	Exhibit employability skills-punctuality, dependability, appropriate appearance	4 1	1 level 2 2 level 3
06.02	Identify and exhibit work ethics and integrity (theft)	1	1 level 2
06.03	Maintain positive personal relationships including acceptance of constructive criticism	1	1 level 2
06.04	Develop and demonstrate personal and professional etiquette	2 1	1 level 2
06.05	Demonstrate the ability to function as a team member in a diverse environment	1	1 level 2
06.06	Explain the importance of a portfolio	1	1 level 2
06.07	Create a resume	1	1 level 2
06.08	Identify procedures and documents required when applying for employment	1	1 level 1
<i>Reporting Category Total</i>		12 5	
<i>08.0 Reporting Category 4/Use and care for commercial tools and equipment</i>			
08.01	Identify commercial tools and equipment	8 6	3 level 1 3 level 2
08.02	Demonstrate the mastery of standard weights and measures used in the food service industry	1	1 level 2
08.03	Use and maintain commercial tools	1	1 level 2
08.04	Use and maintain commercial equipment	1	1 level 2
<i>Reporting Category Total</i>		11 7	

Reporting Category 5/Describe the principles of basic food science			
09.01	Explain how taste and aroma combine to give foods their flavor	1	1 level 1
09.03	Compare and analyze reasons for evaluating food products subjectively and objectively	1	1 level 1
<i>Reporting Category Total</i>		2	
Reporting Category 6 Demonstrate how to read, follow, and prepare recipes			
10.1	Demonstrate an understanding of the purpose of standardized recipes	3 2	2 level 2
10.2	Define mise en place and the relationship of organizational skills to productivity in the workplace	3 1	1 level 2
10.3	Use, follow, prepare and plate standardized recipes creatively	1	1 level 1
10.4	Define portion size and recipe yield	1	1 level 1
<i>Reporting Category Total</i>		8 5	

Overall Percentage for Written Test: ___30%___

Overall Percentage for Performance Tasks: ___70%___

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Overall Percentage for Performance Tasks: ___70%___

Performance Task #1	Students must prepare a main course meal consisting of a vegetable, starch, and protein, and garnished in an appropriate manner.
Weighting Percent for this Task	70
Standard	5.08; 5.09; 6.03; 6.04; 6.05; 8.01; 8.02; 8.03; 8.04; 9.01; 10.01; 10.02; 10.03; 10.04;
Exemplar (If applicable)	
Additional Information	
Suggested Assessment Team	Administration staff and clerical staff

Rubric:

Instructions: Circle the appropriate rating and enter in the "score" column on the right. Verify points total and initial.

Evaluation Criteria	Poor	Good	Excellent	Score
<i>Safety and Appearance</i>				
Clothing and Appearance	0 1 2 Non-Professional appearance, attire, and/or grooming	3 4 Neat appearance, attire, and grooming, but lacks polish	5 Professional appearance, attire, and grooming	
Safety	0 1 2 3 4 Disregard of safety creating unsafe situation	5 6 7 8 Shows minimal safety concerns during preparation	9 10 Follows all safety practices	
Sanitation	0 Unsanitary situation creates unsafe product	2 3 4 5 6 7 8 Shows some sanitation concerns during preparation	9 10 Follows all safety practices	
Preparation Temperature	0 Food items/ingredients not held/handled to maintain proper temperatures	2 3 4 5 6 Some food items/ingredients not held/handled to maintain proper temperatures	7 All food items/ingredients held/handled to maintain proper temperatures	
<i>Food Production</i>				
Equipment, Tools, and Techniques	0 1 2 3 4 5 6 7 8 Selection and usage of tools/equipment lacks understanding and demonstration of skills	9 10 11 12 13 Selection and usage of tools/equipment occasionally lacks understanding and demonstration of skills	14 15 Selects and uses all tools/equipment correctly and safely	
Time Management Plan	0 1 2 Disregard of written time management plan	3 4 Partial implementation of written time management plan	5 Effectively follows written time management plan	
Follow Recipe Direction	0 1 2 Did not follow recipe or proper sequence	3 4 Partially followed recipe and proper sequence	5 Followed recipe and proper sequence	
Teamwork	0 1 2 3 4 Members lack team organization	5 6 7 8 Members demonstrate minimal teamwork	9 10 Members work effectively and efficiently as a team	
<i>Food Presentation</i>				
Product Appearance	0 1 2 3 4 Presentation needs improvement	5 6 7 8 Presentation is acceptable but lacks professional qualities	9 10 Presentation is attractively displayed and shows creativity	

Serving Temperature	0 1 Not served at proper temperatures. Plates/bowls not pre-chilled or pre-heated	2 3 4 5 6 7 8 Some food items not served at proper temperatures. Plates/bowls not pre-chilled or pre-heated	9 10 All food items served at proper temperatures. Plates/bowls not pre-chilled or pre-heated	
Product Taste	0 1 Questionable taste; needs improvement	2 3 4 5 6 Adequate, but not outstanding taste.	7 8 Pleasing, appropriate taste for food/recipe	
Garnish	0 1 2 Inappropriate selection of garnish or no garnish or too much	3 4 Adequate, but not outstanding. Lacks creativity	5 Appropriate for food items. Exhibits creativity	
TOTAL SCORE				