

<b>Course Title: Advanced Culinary Arts 3 (edits)</b>			
<b>Course Number: 8800530</b>			
<b>NGSSS Benchmark</b>	<b>Content Focus</b>	<b>Number of Questions</b>	<b>Suggested Cognitive Complexity (per CPALMS)</b>
<b><i>Reporting Category 1: Follow Food identification, selection, purchasing, receiving, storing, and inventory guidelines. 25.0</i></b>			
25.01	Identify basic food items.	10	5 Level 1 5 Level 2
25.02	Select basic food items according to standard qualities	2	2 Level 1
25.03	Practice portion control and utilize costing	1	1 Level 1
<i>Reporting Category Total</i>			
<b><i>Reporting Category 2: Demonstrate Management Skills 30.0</i></b>			
30.0	Demonstrate management skills	2	1 Level 1 1 Level 2
30.01	Identify characteristics of an effective manager	2	1 Level 1 1 Level 2
<i>Reporting Category Total</i>			
<b><i>Reporting Category 3: Comply with laws and regulations specific to the food service and hospitality industry.</i></b>			
32.0	Comply with laws and regulations specific to the food service and hospitality industry	2	2 Level 1
<i>Reporting Category Total</i>			
<b><i>Reporting Category 4 Develop a business plan. 33.0</i></b>			
33.01	Identify the elements of a business plan to include vision, goals, strategies, and action plans	1	1 Level 1

Overall Percentage for Written Test: 20%

Overall Percentage for Performance Tasks: 80%

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Overall Percentage for Performance Tasks: 80%

<b>Performance Task #1</b>	Students must prepare a main course meal consisting of a vegetable, starch, and protein, and garnished in an appropriate manner.
<b>Weighting Percent for this Task</b>	80%
<b>Standard</b>	<b>25.0 Practice advanced cooking and baking techniques</b>
<b>Exemplar (If applicable)</b>	
<b>Additional Information</b>	<b>Students must exhibit safety and sanitary practices</b>
<b>Suggested Assessment Team</b>	<b>Administration staff and clerical staff</b>

**Rubric:**

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	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	

	skills			
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	
<b>TOTAL SCORE</b>				

