

Course Title: Culinary 4 (edits)			
Course Number: 8800540			
NGSSS Benchmark	Content Focus	Number of Questions	Suggested Cognitive Complexity (per CPALMS)
<i>Reporting Category 1: Create and prepare menus for various nutritional needs</i>			
36.0	Create and prepare menus for various nutritional needs	1	1 level 2
36.02	Examine menu formats	2	1 level 1 1 level 2
36.03	Analyze menus for profitability	1	1 level 1
<i>Reporting Category Total</i>		4	
<i>Reporting Category 2: Utilize cost-control techniques to maximize profitability</i>			
37.02	Identify computer software available for food service and hospitality management	1	1 level 1 1 Level 2
37.04	Develop a purchasing, receiving, storing, and inventory system	1	1 level 1
37.05	Examine loss prevention factors such as safety, sanitation, food handling, ware handling, maintenance, insurance, and environmental effects	1	1 level 2
37.07	Identify the responsibility of each individual to be held accountable for profitability	2	1 level 1 1 level 2
<i>Reporting Category Total</i>		5	
<i>Reporting Category 3: Interpret and incorporate guidelines and policies for food service establishments 33.0</i>			
38.01	Develop employee guidelines such as job descriptions, training, and scheduling	3	1 level 1 1 level 2 1 level 3
38.02	Describe the characteristics of an efficient purchasing, receiving, storing, and inventory system	2	2 level 2
<i>Reporting Category Total</i>		5	
<i>Reporting Category 4 : Compare and analyze the relationship of nutrition to wellness 34.0</i>			
39.01	Describe the functions and sources of the 6 classifications of nutrients	2	1 level 1 1 level 2
39.03	Apply guidelines for using the MYPlate food guide to plan daily food choices for customers with special diets	1	1 level 2
39.06	Explain how to encourage healthful eating habits for people in every stage of the life cycle	1	1 level 3
<i>Reporting Category Total</i>		4	
<i>Reporting Category 5 : Create and prepare menus for customers on special diets</i>			
40.01	Create a menu for customers with dietary limitations	1	1 Level 2
40.03	Identify common food allergies and determine appropriate substitutions	2	1 level 1 1 level 2
40.05	List the serving size for an average adult	1	1 level 2
<i>Reporting Category Total</i>		4	
<i>Reporting Category 6 Compare and analyze menus of food establishments</i>			
41.02	Create a menu meeting the "Truth-in-Menu Guidelines"	1	1 level 2
<i>Reporting Category Total</i>		1	

Overall Percentage for Written Test: 20%

Overall Percentage for Performance Tasks: 80%

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Overall Percentage for Performance Tasks: ____80%____

Performance Task #1	Students will work in teams to create and prepare a menu for a various nutritional need
Weighting Percent for this Task	80
Standard	31.0
Exemplar (If applicable)	
Additional Information	
Suggested Assessment Team	Administrative staff with culinary experience

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				

Evaluator's Signature_____