**Group Summative – Casseroles**

Your group will select a casserole recipe that must meet the following criteria:

1. The casserole must be savory
2. You must be able to identify all 5 ingredient “roles” in the dish (in writing, handed in to Ms. Bien)
3. The casserole must have a topping
4. You must be able to complete the casserole (including baking time) in 75 minutes or less
5. Link to recipe must be provided to Ms. Bien and she must approve the recipe

You will complete a market order and work plan for the recipe.

This recipe will be executed on: 12/12 (day 1/3 classes) or 12/13 (day 2/4 classes)

You will bring your completed casserole to the center tables and everyone in the class will have the opportunity to taste every dish produced. We will do a “gallery walk” with the class and all students will provide feedback to each group with regard to their casserole.

You will be graded based on the rubric on the back of this page.

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|  | Exemplary | Proficient | Developing | Below Standard |
| Casserole choice meets given criteria  (20) | - savory  - includes all 5 “roles” required  - has a topping  - can be completed in 1 class period  - is approved by Ms. Bien |  |  |  |
| Teamwork (20) | - works cooperatively and equally with team members  - listens, shares, and supports the efforts of others  - consistently asks other what they can do to help |  |  |  |
| Market Order  (10) | - provides specific ingredients  - provides specific amounts  - includes both staple items and non-staple items (with line through staple items)  - legible |  |  |  |
| Work Plan  (10) | - tasks are split up evenly  - describes each step  - effective and efficient  - includes cleaning  - accurate/realistic timing |  |  |  |
| Food Production  (10) | - appropriate safety and sanitation guidelines are met |  |  |  |
| Finished product  (10) | - casserole is appealing to the eye  - casserole is expected temperature and texture  - overall taste |  |  |  |