Introduction to Culinary Arts Performance Based Assessment

Instructional “How-to’s”

Research and create instructions for cooking a recipe of your choosing for public presentation.

GOAL: To create detailed step-by-step instructions to showcase a recipe of your choice, to be presented in a multi-media format, with  a minimum of 6 techniques/skills (at least 2 per person) you have learned and practiced, during your Introduction to Culinary Arts course this semester.

Each student will research, create and/or adapt a recipe to demonstrate culinary skills in a publicly accessible multi-media format.

INDIVIDUAL CONCEPT:  Due Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Each **student** will develop a detailed plan to address the challenges presented in this task:

* research potential dishes (exploring and understanding)
* create a persuasive pitch as to why their recipe should be chosen among the group. (synthesizing and evaluating)(conveying ideas)
	+ - * Introduce the recipe that you have researched and clearly state 3 or more reasons why your recipe should be chosen
			* highlight skills/techniques to be used in presentation

GROUP CONCEPT: Due Date:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Group members will

* vote and/or agree upon dish to present (synthesizing and evaluating), (collaborating strategically) (creating and constructing)
* collate a group market order (collaborating strategically)(creating and constructing)
* decide on a  multi-media format (communication tools) (collaborating strategically)
* turn in chosen dish a in written format for approval (collaborating strategically)

IMPLEMENTATION: Due Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 Each student within the  **group** will:

* work cooperatively demonstrating at least 2 skills per student(creating and constructing)
* demonstrate dish using appropriate language and visuals  and adjust as necessary (creating and constructing),(conveying ideas),

MULTI-MEDIA PRESENTATION: DUE DATE : Jan.19,20,23,24

* reflect on multi-media format (exploring & understanding) (conveying ideas)
* reflect on final multi-media presentation’s ability to illustrate instructions for dish

(synthesize and evaluate)

* peers evaluate other groups ability to illustrate instructions for dish(synthesize and evaluate)
* reflect on presentation of skills/techniques within the multi-media format (synthesize and evaluate)

Name of Student:

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Criteria | Exemplary-4 | Achieving-3 | Developing-2 | Below Standard-1 |
| *Individual Concept** researched a variety of dishes
* handed in recipe with with at least 2 techniques included per person
* argument to have their recipe chosen was  supported with 3 concrete reasons
* evident that thought and research were put into assignment
 |  |  |  |  |
| *Group Concept** detailed lab work plan identifying individual responsibilities completed
* market order turned in
* production plan turned in
* decided on multi-media format through communication and collaboration
 |  |  |  |  |
| *Implementation** ingredients and equipment are mis en place
* culinary techniques/skills are properly executed
* safety and sanitation rules are followed
* correct measurements and equipment were used
 |  |  |  |  |
| *Multi Media Platform** visuals are clear and flow smoothly
* correct measurements , ingredients, and steps  are clearly communicated
* incorporated at least 6 techniques.
* final product was properly plated and visually appealing
 |  |  |  |  |
| Group and Self Assessment Sheet  |  |  |  |  |

Name:  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Self and Group Evaluation sheet- Evaluate yourself and your group members based on the following:

|  |  |  |  |
| --- | --- | --- | --- |
| Exemplary-4 | Achieving-3 | Developing-2 | Below Standard-1 |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Criteria | Self | Partner Name  | Partner Name | Partner Name |
| Actively participated in discussion and production of multi-media presentation. |  |  |  |  |
| Neither distracted nor distracting during exploration of task. |  |  |  |  |
| Was respectful and valued opinions and roles of others  |  |  |  |  |
| Skills taught were correct and accurate |  |  |  |  |
| Total |  |  |  |  |

**Group Evaluation: After viewing your peers presentation  Evaluate them on the following:**

|  |  |  |  |
| --- | --- | --- | --- |
| **Groups** | **Dish** | **What skills are highlighted?** | **Directions on how to prepare the dish are inspirational and easy to follow (a viewer could duplicate the recipe without difficulty).** **Score on a scale of 1-5 (1 being least effective and 5 being extremely effective).** |
| Kitchen1 |  |  |  |
| Kitchen 2 |  |  |  |
| Kitchen 3 |  |  |  |
| Kitchen 4 |  |  |  |
| Kitchen 5 |  |  |  |