

FOOD PRODUCTION MANAGEMENT

STUDENT GRADE RECORD

Career & Technical Education

WINDHAM SCHOOL DISTRICT

Student Name _____

TDCJ # _____

Instructor Name _____

Unit _____

WSD Certificate	Y / N	
If I were hiring for this position, I would: (check one) <input type="checkbox"/> 0-No recommendation at this time. (Cannot be used for Completers.) <input type="checkbox"/> 1-Hire this person and look no further. <input type="checkbox"/> 2-Interview this person along with other applicants <input type="checkbox"/> 3-Not hire this person.		
Complete only if student attempted industry certification.		
Name of Industry Certificate	Code	P/F
Serve Safe Manager Certification	510	

I attest that all of the information reported on this form is true.

Instructor Signature

Date

Course Outline Modules	Windham Module Test	Module Competency Rating
A. CTE Orientation		
1. The Food Service Industry (Ch. 1-3)		
2. The Professional Chef and Kitchen (Ch. 4)		
3. Kitchen Safety and Sanitation (Ch. 5-7)		
4. Knife Skills in the Professional Kitchen (Ch. 8-9)		
5. Small and Large Wares (Ch. 10-11)		
6. Using Recipes (Ch. 12)		
7. Basic Preparations -Mise en Place (Ch. 13)		
8. Kitchen Staples (Ch. 14)		
9. Cooking Principles (Ch.15)		
10. Salads and Dressings and Fruit Identification and Preparation (Ch.16-18)		
11. Cold Sandwiches (Ch. 19)		
12. Stocks, Sauces, and Soups (Ch. 20-22)		
13. Vegetable Identification and Cookery (Ch. 23-24)		
14. Starch Identification and Cookery (Ch.25-26)		
15. Meat and Poultry Identification and Preparation (Ch. 27-28)		
16. Cooking Methods for Meat and Poultry (Ch.29-30)		
17. Hot Sandwiches and Pizza (Ch. 33)		
18. Dairy/Egg Identification and the Breakfast Cookery (Ch.34-35)		
19. Introduction to the Bakeshop (Ch. 36)		
20. Quick Breads, Batters and Cookies (Ch. 37-38)		
21. Yeast Raised Products, Pies and Tarts (Ch. 39-40)		
22. Cakes, Custards, Foams and Butter Creams (Ch. 41-42)		
23. Dessert Sauces and Frozen Desserts (Ch. 43)		

Windham Module Test Average		x . 75		a	Completer
Windham End of Course Exam		x . 25		b	
Windham Module Score (a + b=)					70+
% Competencies Completed					70+
Module Competency Rating					2.7+

FOOD PRODUCTION MANAGEMENT

STUDENT PROGRESS RECORD

RECORDING DIRECTIONS

SKILL RATING: Post the student's competency rating for each skill performed.

MODULE TEST SCORE: Enter the student's test score for the module.

MODULE RATING: Use the following scale to determine module rating:

[4] **Skilled**- Can perform competencies independently with no supervision.

[3] **Moderately Skilled**- Can perform competencies with limited supervision.

[2] **Limited Skill**- Requires instruction and close supervision to perform competencies.

[1] **Unskilled**- Exposed to concept, but no hands-on experience.

Note: When evaluating a student's module rating, skill performance should be given priority.

A. CTE Orientation

Teacher Student

Initial Initial

- ____ | ____ 1. Identify employment opportunities related to the course.
- ____ | ____ 2. Identify the number of classroom hours a student must attend to be considered as a completer.
- ____ | ____ 3. Identify the industry-recognized certification.
- ____ | ____ 4. Identify course expectations including:
- Working conditions
 - Attendance expectations
 - Instructor's expectations

1. The Food Service Industry (Chapters 1-3)

Module Test Score _____

Module Rating (4, 3, 2, 1)

- ____ 1. Summarize the food service and hospitality industries
- ____ 2. Compare the different forms of business ownership
- ____ 3. Recall names and roles of kitchen workstations.

2. The Professional Chef and Kitchen (Chapter 4)

Module Test Score _____

3. Kitchen Safety and Sanitation (Chapter 5-7)

Module Test Score _____

Minimum 100% Required

Module Rating (4, 3, 2, 1)

- ____ 1. Complete a safety check list
- ____ 2. Conduct a sanitation inspection
- ____ 3. Taste food in a sanitary manner
- ____ 4. Review ServSafe Food Safety Certification

4. Knife Skills in the Professional Kitchen (Chapter 8-9)

Module Test Score _____

Module Rating (4, 3, 2, 1)

- ____ 1. Demonstrate the proper technique for cutting with a chef knife
- ____ 2. Sharpen a French knife
- ____ 3. Sharpen a knife with steel
- ____ 4. Sharpen a knife with a whetstone

5. Small and Large Wares (Chapters 10-11)

Module Test Score _____

Module Rating (4, 3, 2, 1)

- ____ 1. Operate and clean a mixer
- ____ 2. Operate and clean a meat tenderizer
- ____ 3. Operate and clean an oven
- ____ 4. Operate and clean a blender

6. Using Recipes (Chapter 12)

Module Test Score _____

Module Rating (4, 3, 2, 1)

- ____ 1. Convert weights and measures using a conversion table.
- ____ 2. Execute accurate ingredient measurements for a recipe.
- ____ 3. Adjust recipe yields

7. Basic Preparations -Mise en Place (Chapter 13)

Module Test Score _____

Module Rating (4, 3, 2, 1)

- ____ 1. Peel; julienne; and dice an onion
- ____ 2. Peel and mince garlic
- ____ 3. Peel seed and dice tomatoes
- ____ 4. Prepare clarified butter

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8. Kitchen Staples (Chapter 14)

Module Test Score _____

9. Cooking Principles (Chapter 15)

Module Test Score _____

_____ Module Rating (4, 3, 2, 1)

- _____ 1. Demonstrate grilling
- _____ 2. Demonstrate poaching
- _____ 3. Demonstrate deep frying
- _____ 4. Demonstrate steaming

10. Salads and Dressings and Fruit Identification and Preparation (Chapters 16-18)

Module Test Score _____

_____ Module Rating (4, 3, 2, 1)

- _____ 1. Identify at least six types of salad greens
- _____ 2. Prepare at least two types of dressings
- _____ 3. Identify and compare at least five fruit varieties.
- _____ 4. Demonstrate techniques used in preparing fruit for service and recipes

11. Cold Sandwiches (Chapter 19)

Module Test Score _____

_____ Module Rating (4, 3, 2, 1)

- _____ 1. Prepare closed sandwiches
- _____ 2. Prepare open-faced sandwiches
- _____ 3. Prepare finger sandwiches

12. Stocks, Sauces, and Soups (Chapters 20-22)

Module Test Score _____

_____ Module Rating (4, 3, 2, 1)

- _____ 1. Prepare a brown stock
- _____ 2. Prepare a white stock
- _____ 3. Prepare sauces
- _____ 4. Prepare soups

13. Vegetable Identification and Cookery (Chapters 23-24)

Module Test Score _____

_____ Module Rating (4, 3, 2, 1)

- _____ 1. Recognize the most common fresh vegetables used in commercial foodservice
- _____ 2. Recall growing seasons related to fresh vegetables
- _____ 3. Demonstrate the parcooking of vegetables
- _____ 4. Demonstrate the following methods of vegetable cooking:
 - Steaming
 - Braising and Stewing
 - Stir-frying
 - Deep frying
 - Baking and roasting

14. Starch Identification and Cookery (Chapters 25-26)

Module Test Score _____

_____ Module Rating (4, 3, 2, 1)

- _____ 1. Identify five varieties of potato for common foodservice applications
- _____ 2. Identify four common grains and grain products used in foodservice
- _____ 3. Demonstrate common cooking methods for a potato
- _____ 4. Demonstrate common cooking methods to prepare grains in foodservice

15. Meat and Poultry Identification and Preparation (Chapters 27-28)

Module Test Score _____

_____ Module Rating (4, 3, 2, 1)

- _____ 1. Identify wholesale and retail cuts of beef.; pork; veal; lamb
- _____ 2. Identify chicken retail cuts
- _____ 3. Fabricate chicken carcass

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16. Cooking Methods for Meat and Poultry (Chapters 29-30)

Module Test Score _____

_____ Module Rating (4, 3, 2, 1)

- _____ 1. Demonstrate proper sauté' method and pan sauce preparation
- _____ 2. Demonstrate the following meat cooking methods:
 - Grilling and Broiling
 - Roasting
 - Simmering
 - Braising
 - Stewing

17. Hot Sandwiches and Pizza (Chapter 33)

Module Test Score _____

_____ Module Rating (4, 3, 2, 1)

- _____ 1. Prepare a hot sandwich
- _____ 2. Prepare a pizza

18. Dairy/Egg Identification and the Breakfast Cookery (Chapter 34-35)

Module Test Score _____

_____ Module Rating (4, 3, 2, 1)

- _____ 1. Scramble eggs
- _____ 2. Poach eggs
- _____ 3. Fry eggs
- _____ 4. Boil eggs
- _____ 5. Prepare an Omelet & Frittata
- _____ 6. Fry bacon
- _____ 7. Prepare sausage
- _____ 8. Prepare Canadian Bacon /Ham
- _____ 9. Prepare Pancakes, Waffles and French Toast

19. Introduction to the Bakeshop (Chapter 36)

Module Test Score _____

20. Quick Breads, Batters and Cookies

Module Test Score _____

_____ Module Rating (4, 3, 2, 1)

- _____ 1. Prepare and evaluate plain muffins
- _____ 2. Prepare and evaluate baking powder biscuits
- _____ 3. Prepare and evaluate cornbread
- _____ 4. Prepare and evaluate cake doughnuts
- _____ 5. Prepare and evaluate white bread
- _____ 6. Prepare and evaluate basic cookies

21. Yeast Raised Products, Pies and Tarts

Module Test Score _____

_____ Module Rating (4, 3, 2, 1)

- _____ 1. Prepare and evaluate plain yeast rolls
- _____ 2. Prepare and evaluate a pie
- _____ 3. Prepare and evaluate a tart

22. Cakes, Custards, Foams and Butter Creams

Module Test Score _____

_____ Module Rating (4, 3, 2, 1)

- _____ 1. Prepare and evaluate a cake
- _____ 2. Prepare and evaluate custards
- _____ 3. Prepare and evaluate a butter cream

23. Dessert Sauces and Frozen Desserts

Module Test Score _____

_____ Module Rating (4, 3, 2, 1)

- _____ 1. Prepare a chocolate sauce
- _____ 2. Prepare a caramel sauce
- _____ 3. Prepare a fruit sauce

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