### Student Grade Record

**Career & Technical Education**

**Windham School District**

**STUDENT NAME**

______________________________

**TDCJ #**

______________________________

**Instructor Name**

______________________________

**Unit**

______________________________

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**Course Outline Modules**

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**Windham Module Test Average**

\[ x \times .75 \]

**Windham End of Course Exam**

\[ y \times .25 \]

**Windham Module Score**

\[ (x + y) = 70+ \]

**% Competencies Completed**

70+

**Module Competency Rating**

2.7+

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

______________________________  __________________________

Instructor Signature       Date
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:
[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

Student Name: ________________________________
TDCJ Number: ________________________________

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CULINARY ARTS

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
   (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
### Number of Skills Completed

<table>
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<th>% of Skills Completed</th>
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### Conference

Date: ________________  Hours in class: ______

Comments:

1. ____________________________________________
2. ____________________________________________
3. ____________________________________________
4. ____________________________________________
5. ____________________________________________
6. ____________________________________________
7. ____________________________________________
8. ____________________________________________
9. ____________________________________________
10. ____________________________________________

Teacher initial: ______  Student initial: ______