CULINARY ARTS

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) [____] 0-No recommendation at this time. (Cannot be used for Completers.) [____] 1-Hire this person and look no further. [____] 2-Interview this person along with other applicants [____] 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+

CULINARY ARTS

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 Initial | Student 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 verities.

_____ 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

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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

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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

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19. Introduction to the Bakeshop (Chapter 36)

Module Test Score _____

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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

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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

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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

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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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_____ Number of Skills Completed ÷

__77__ Number of Skills on SPR =

_____ **% of Skills Completed**

Conference

Date: _____ Hours in class: _____

Comments:

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Teacher initial: _____ Student initial: _____

Student Name: _____ CTE-821

TDCJ Number: _____ October 2011