

## CTF Food Studies 7 Assessment Outcomes

### Essence Statements

- 1. CTF is exploring interests, passions and skill while making personal connections to career possibilities (CTF)
- 2. CTF is designing, creating, appraising and communicating responses to challenges (CTF)
- 3. CTF is working independently and with others while exploring careers and technology(CTF)

CTF Specific Learning Outcomes	What it looks like in Food Studies
<b>Specific Learning Outcomes</b> 1.1 I explore my interests and passions while making personal connections to career possibilities.	<input type="checkbox"/> Meet with a professional chef <input type="checkbox"/> Use MyBlueprint <input type="checkbox"/> Attend Skills Canada
1.2 I use skills/technologies associated with occupational areas.	<input type="checkbox"/> Recipe read and understood before beginning. <input type="checkbox"/> Chooses and uses correct tools safely and properly <input type="checkbox"/> Correctly measures ingredients
1.3 I follow safety requirements associated with occupational areas and related technologies	<input type="checkbox"/> Safety orientation assignment <input type="checkbox"/> Consistently wears appropriate attire including apron, hair tied back properly, close-toed shoes <input type="checkbox"/> Keeps food at appropriate temperature for safety <input type="checkbox"/> Clean up checklist completed and initialed <input type="checkbox"/> Assists with whole-kitchen clean-up (laundry, sweeping, sanitizing)
2.1 I problem solve in response to challenges	<input type="checkbox"/> Problem solving during recipe preparation <input type="checkbox"/> Asking questions when required <input type="checkbox"/> Adapting to changes given by instructor <input type="checkbox"/> When head chef - how well do you run your kitchen <input type="checkbox"/> Personal Chef group challenge
2.2 I design in response to challenges.	
2.3 I adapt to change and unexpected events.	
2. 4 I make decisions in response to challenges.	
2.5 I appraise products(s), performance(2), or service(s) created in response to challenges.	<input type="checkbox"/> When head chef - completing evaluations and submitting photos of products. <input type="checkbox"/> Peer & Self Assessments Completed throughout the course includes: <ul style="list-style-type: none"> <li><input type="checkbox"/> performance appraisal (individual &amp; collaborative)</li> <li><input type="checkbox"/> product evaluation &amp; nutritional assessment</li> <li><input type="checkbox"/> formative mid-point assessment completed including conference.</li> </ul>
2.6 I appraise the skills/technology I use in response to challenges.	
2.7 I communicate my learning.	
3.1 I describe how my actions affect learning.	
3.2 I develop skills that support effective relationships.	<input type="checkbox"/> Effectively dividing up workload among kitchen members <input type="checkbox"/> Helping out in areas as needed.
3.3 I collaborate to achieve common goals	<input type="checkbox"/> Working in collaborative groups in kitchens <input type="checkbox"/> Efficiency and effectiveness of your kitchen

## CTF Food Studies 7

# Assessment Plan

Students in Food Studies will be assessed on their ability to demonstrated the thirteen (13) CTF Outcomes as outlined in the Course Description. Assessment will be both summative and formative via the following methods:

### ***Teacher Weekly Assessment***

Each week you will prepare at least one recipe. The skills that will be evaluated each week will be identified for you on the board. Throughout the course, you will be assessed on each skill several times.

### ***Weekly Evaluation***

This evaluation is to be completed each week by the Head Chef and submitted to Mrs. Arsenault for assessment. Each student is to take the position of Head Chef at least twice per semester or quarter. Be thoughtful in your evaluations as these will be used to summatively assess CTF Outcomes 2d-g and 3a (see course outline for complete descriptions).

### ***CTF Formative Assessment Sheet – Self Evaluation***

This assessment form provides an opportunity for each student to evaluate their own progress with respect to the CTF Outcomes. Students are asked to identify areas they excel in, as well as areas where they require further guidance or assistance. For Food Studies 7, each student will complete this form as a mid-point assessment and will conference with Mrs. Arsenault regarding their progress. A copy of this assessment sheet is provided to students to refer to in their Food Studies duotang.

### ***CTF Summative Assessment Sheet – Teacher Evaluation***

This evaluation form is meant to be completed by the teacher and will summatively assess how students perform with respect to each of the CTF Outcomes. For Food Studies 7, this form will be completed by the teacher, in conference with each student at the conclusion of their Foods Quarter. A copy of this evaluation sheet is provided to students to refer to in their Food Studies duotang.

### ***CTF Progress Reporting***

For each CTF Course, progress will be reported using the thirteen (13) CTF Outcomes. Interim reports will include a formative assessment of student achievement to that point. Specific learning activities or assessment tools directly relating to each outcome will be listed in the Comments section on the report. Summative grade reporting will be done at the conclusion of each quarter for Food Studies 7.

Summative evaluations will be indicated in the following ways:

<b>A (Standard of excellence)</b>	<b>B (Above the acceptable standard)</b>	<b>C (Acceptable standard)</b>
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<b>IEA (Insufficient Evidence Available)</b>	<b>CMU (Course Final Mark Unavailable)</b>
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# MSS Career and Technology Foundations Formative Assessment Sheet

<b>Date:</b>	<b>Learning Activity:</b>	<b>Name:</b>
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<b>Concerns</b> <i>What you can do better.</i>	<b>Criteria (CTF Outcomes)</b> <i>Check all that apply.</i>	<b>Advanced</b> <i>Evidence of exceeding standard?</i>
	1a) I explore my interests and passions while making connections to career possibilities.	
	1b) I use skills/technologies associated with occupational areas.	
	1c) I follow safety requirements associated with occupational areas and related technologies.	
	2a) I problem solve in response to challenges	
	2b) I design in response to challenges.	
	2c) I adapt to change and unexpected events.	
	2d) I make decisions in response to challenges.	
	2e) I appraise product(s), performance(s) or service(s) created in response to challenges.	
	2f) I appraise the skills/technologies I use in response to challenges.	
	2g) I communicate my learning.	
	3a) I describe how my actions affect learning.	
	3b) I develop skills that support effective relationships.	
	3c) I collaborate to achieve common goals.	

**Additional Comments:**

# MSS Career and Technology Foundations Summative Assessment Sheet

<b>Name:</b>	<b>Learning Activity:</b>	<b>Date:</b>
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<b>Criteria (CTF Outcomes)</b> <b>Check all that apply.</b>	<b>A</b>	<b>B</b>	<b>C</b>	<b>Evidence/Comments</b>
1a) I explore my interests and passions while making connections to career possibilities.				
1b) I use skills/technologies associated with occupational areas.				
1c) I follow safety requirements associated with occupational areas and related technologies.				
2a) I problem solve in response to challenges.				
2b) I design in response to challenges.				
2c) I adapt to change and unexpected events.				
2d) I make decisions in response to challenges.				
2e) I appraise product(s), performance(s) or service(s) created in response to challenges.				
2f) I appraise the skills/technologies I use in response to challenges.				
2g) I communicate my learning.				
3a) I describe how my actions affect learning.				
3b) I develop skills that support effective relationships.				
3c) I collaborate to achieve common goals.				

**Overall Assessment:**

**A**

**B**

**C**

**Additional Comments:**