

PRODUCT STANDARD SCORECARD: FOOD BASICS

FOD1010-1

Student Name: _____

Module: _____

Teacher: _____

Class: _____

Level: _____

PRODUCT:				
Product Standards	Vegetables and Fruits	Milk Products	Meats and Alternatives	Grain Products
Flavour Pleasing flavour Choice of food used Well seasoned	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Texture Appropriate to food used Not too soft, mushy or hard	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>
Colour Colour appropriate for product Pleasing, acceptable colour	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>
Presentation Neatness is observed Product is displayed appropriately Proportion is achieved	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
SCORE				
AT STANDARD	6	6	6	6
COMMENTS				

PRODUCT STANDARD SCORECARD: BAKING BASICS

FOD1020-1

Student Name: _____

Module: _____

Teacher: _____ Class: _____

Level: _____

PRODUCT:	PRODUCT:	PRODUCT:	PRODUCT:		
Muffin Standards	Biscuit Standards	Cake Standards	Cookie Standards		
<p>Exterior</p> <input type="checkbox"/> Uniform shape. Well-rounded top free of peaks and cracks. <input type="checkbox"/> Uniform size. Large in proportion to weight. <input type="checkbox"/> Uniform golden colour. <input type="checkbox"/> Tender crust, slightly rough and shiny. <p>Interior</p> <input type="checkbox"/> Colour characteristic of muffin or bread type, free of streaks. <input type="checkbox"/> Rounded, even grain, free of tunnels. <input type="checkbox"/> Tender texture, moist and light. <input type="checkbox"/> Pleasing, well-blending flavour.	<p>Exterior</p> <input type="checkbox"/> Uniform shape with straight sides and level tops. <input type="checkbox"/> Uniform size. Twice the size of unbaked biscuits. <input type="checkbox"/> Uniform golden brown tops and bottoms. Free of yellow or brown spots. <input type="checkbox"/> Tender crust, smooth and free of excess flour. <p>Interior</p> <input type="checkbox"/> Creamy white, free of yellow or brown spots. <input type="checkbox"/> Flaky grain, pulls off in thin sheets. <input type="checkbox"/> Tender texture, slightly moist, light. <input type="checkbox"/> Pleasing, well-blended flavour.	<p>Exterior</p> <input type="checkbox"/> Uniform shape with slightly rounded top. No peaks or cracks. <input type="checkbox"/> Uniform size. Light in weight in proportion to size. <input type="checkbox"/> Uniform golden brown colour. <input type="checkbox"/> Tender, smooth crust. <p>Interior</p> <input type="checkbox"/> Uniform colour, characteristic of type of cake. <input type="checkbox"/> Fine, even grain, free of tunnels. <input type="checkbox"/> Velvety, moist, and tender texture. <input type="checkbox"/> Pleasing flavour, well blended, and characteristic of kind of cake.	(1)	(2)	<input type="checkbox"/> Uniform shape. <input type="checkbox"/> Delicately browned. <input type="checkbox"/> Appropriate texture. <input type="checkbox"/> Flavour pleasant.
SCORE	SCORE	SCORE			SCORE
5 AT STANDARD	5 AT STANDARD	5 AT STANDARD	3	3	AT STANDARD
COMMENTS					

PROJECT/SURVEY: SNACKS & APPETIZERS

FOD1030-1

Student Name: _____

Date: _____

Teacher: _____

Class: _____

CRITERIA	OBSERVATION/RATING					
Preparation and Planning	4	3	2	1	0	N/A
Information Gathering and Processing	4	3	2	1	0	N/A
Content	4	3	2	1	0	N/A
Collaboration and Teamwork	4	3	2	1	0	N/A
Information Sharing	4	3	2	1	0	N/A

STANDARD IS 1 IN EACH APPLICABLE AREA

Rating Scale (*italics* are optional)

The student:

- 4 exceeds defined outcomes. Plans and solves problems effectively and creatively in a self-directed manner. Tools, materials and/or processes are selected and used efficiently, effectively and with confidence. Quality, particularly details and finishes, and productivity are consistent and exceed standards. Leads others to contribute team goals. *Analyzes and provides effective client/customer services beyond expectations.*
- 3 meets defined outcomes. Plans and solves problems in a self-directed manner. Tools, materials and/or processes are selected and used efficiently and effectively. Quality and productivity are consistent. Works cooperatively and contributes ideas and suggestions that enhance team effort. *Analyzes and provides effective client/customer services.*
- 2 meets defined outcomes. Plans and solves problems with limited assistance. Tools, materials and/or processes are selected and used appropriately. Quality and productivity are reasonably consistent. Works cooperatively to achieve team goals. *Identifies and provides customer/client services.*
- 1 meets defined outcomes. **Follows a guided plan of action. A limited range of tools, materials and/or processes are used appropriately. Quality and productivity are reasonably consistent. Works cooperatively. Provides a limited range of customer/client services.**
- 0 has not completed defined outcomes. Tools, materials and/or processes are used inappropriately.

CRITERIA

The student is able to:

Preparation and Planning

- set goals and follow instructions accurately
- adhere to established timelines
- respond to directed questions and follow necessary steps to find answers
- use time effectively

Information Gathering and Processing

- access basic in-school/community information sources
- use one or more information-gathering techniques
- interpret and organize information into a logical sequence
- record information accurately using correct technical terms
- distinguish between fact and fiction/opinion/theory
- respond to feedback when current approach is not working

Content

- analyze:
 - snacking habits of self or a select group of people, considering choices, influences, frequency and social role of snacks
 - relationship of snacks to *Canada's Food Guide to Healthy Eating* and to wellness
 - relative nutritional value of various snacks (kilojoules, fat, sugar, fibre and sodium content of snack foods)

Collaboration and Teamwork

- cooperate with group members
- share work appropriately among group members

Information Sharing

- demonstrate effective use of one or more communication media:
 - e.g., written, oral, audio-visual*
- communicate information in a logical sequence
- use correct grammatical/technical conventions
- cite basic information sources

COMMENTS

Assessment Tools

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CTS, Foods /G.39

(1997)

PRODUCT STANDARD SCORECARD: SNACKS & APPETIZERS

FOD1030-2

Student Name: _____

Date: _____

Teacher: _____

Class: _____

PRODUCT:					
Product Standards	Vegetables and Fruits	Milk Products	Meats and Alternatives	Grain Products	Extras
Flavour Pleasing flavour Choice of food used Well seasoned	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Texture Appropriate to food used Not too soft, mushy or hard	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>
Colour Colour appropriate for product Pleasing, acceptable colour	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>
Presentation Neatness is observed Product is displayed appropriately Proportion is achieved	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
SCORE					
AT STANDARD	6	6	6	6	6
COMMENTS					

PRODUCT STANDARD SCORECARD: MEAL PLANNING 1

FOD1040-1

Student Name: _____

Date: _____

Teacher: _____

Class: _____

PRODUCT:				
Product Standards	Breakfast	Bagged Lunch	Dinner	Special Occasion Meal
Healthy Meal 3-4 groups represented from <i>Canada's Food Guide to Healthy Eating</i> Low fat and/or sugar	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>
Resources Within budget Within time allotment	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>
Meal Appeal Flavour Colour Texture Temperature Size and shape	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Meets set criteria as outlined by teacher	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
SCORE				
AT STANDARD	6	6	6	6
COMMENTS				

COMPARISON CHART: FAST FOOD ESTABLISHMENTS

FOD1050-1

Student Name: _____

Date: _____

Teacher: _____

Class: _____

	Establishment #1:	Establishment #2:	Establishment #3:
What types of food are served here?			
Do they serve: Breakfast Lunch Dinner			
Are there healthy choices available? Are all food groups represented? List examples			
Type of packaging (recyclable, type of material, reusable)			
Advertising strategies (in building, TV, radio, promotions)			
Service person (friendly, fast, efficient, courteous, sanitary work habits)			
Building (clean parking, wheelchair access, garbage disposal, comfortable temperature, seating)			
Nutritional information available?			
How long did it take to get your food?			

PRODUCT STANDARD SCORECARD: FAST & CONVENIENCE FOODS

FOD1050-2

Student Name: _____

Date: _____

Teacher: _____

Class: _____

PRODUCT:				
Product Standards	Lab 1:	Lab 2:	Lab 3:	Lab 4:
Flavour Pleasing flavour Choice of food used Well seasoned	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Texture Appropriate to food used Not too soft, mushy or hard	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>
Colour Colour appropriate for product Pleasing, acceptable colour	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>
Presentation Neatness is observed Product is displayed appropriately Proportion is achieved	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
SCORE				
AT STANDARD	6	6	6	6
COMMENTS				

COMPARISON CHART: CONVENIENCE FOOD

FOD1050-3

Student Name: _____

Date: _____

Teacher: _____

Class: _____

	Mix	Partially Prepared	Completely Prepared	Scratch
Product Name and Manufacturer				
Amount of Time to Prepare Product (minutes)				
Amount of cooking skills needed N = None S = Some L = Lots				
Amount of Cooking Time				
Amount of Clean-up				
Cost of Product				
Cost per Serving				
Serving Size S = Small M = Medium L = Large				
Flavour – pleasing flavor – well seasoned				
Texture – appropriate – not too soft or hard				
Colour – appropriate for product – pleasing				
Comments Ranking (1st, 2nd, 3rd etc.)				

Student Name: _____

Date: _____

Teacher: _____

Class: _____

CRITERIA	OBSERVATION/RATING					
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Information Gathering and Processing	4	3	2	1	0	N/A
Content	4	3	2	1	0	N/A
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- use time effectively

Information Gathering and Processing

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- record information accurately using correct technical terms
- distinguish between fact and fiction/opinion/theory
- respond to feedback when current approach is not working

Content

- identify and describe cultures historically and/or geographically, representative of:
 - Canada's past
 - a Canadian geographical region
 - a defined cultural group in Canada
- explain food patterns and customs and their significance
- provide food examples and preparation procedure

Collaboration and Teamwork

- cooperate with group members
- share work appropriately among group members

Information Sharing

- demonstrate effective use of one or more communication media:
 - e.g., written, oral, audio-visual*
- communicate information in a logical sequence
- use correct grammatical/technical conventions
- cite basic information sources

COMMENTS

PRODUCT STANDARD SCORECARD: CANADIAN HERITAGE FOODS

FOD1060-2

Student Name: _____

Date: _____

Teacher: _____

Class: _____

PRODUCT:			
Product Standards	A Recipe from Canada's Past	A Canadian Geographic Region	A Cultural Group in Canada
Flavour Pleasing flavour Choice of food used Well seasoned	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Texture Appropriate to food used Not too soft, mushy or hard	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>
Colour Colour appropriate for product Pleasing, acceptable colour	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>
Presentation Neatness is observed Product is displayed appropriately Proportion is achieved	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
SCORE			
AT STANDARD	6	6	6
COMMENTS			