

## PERFORMANCE TASKS

### TASKS:

1. Research one Hot Appetizer and one Cold Appetizer recipe that you will cook. Make sure that the ingredients are affordable and can be easily bought or available in your homes. This will be equivalent to 3 Performance Tasks namely: (1) Documentation, (2) Hot Appetizer, and (3) Cold Appetizer which will also be your Practical Examination.
2. Once decided with the recipe, plan on how to execute your project by creating a project plan for each recipe. (See attached Project Plan guide for your reference)

This PT is divided into two parts (A) planning and (B) execution.

**(A)** Planning includes the project plan to be submitted before the Performance for you to have a guide in preparing the necessary ingredients, tools and materials needed for the project. The plan should be edited once done with the cooking to add pictures of ingredients, tools/equipment, the final product/ output. Final project plan should be saved in pdf format and submitted in the LMS with the file name: LAST NAME, NAME INITIALS\_9SECTION\_PT example: MARVIDA\_CFE\_9NOBEL\_PT2A

## PROJECT PLAN FORMAT

“NAME OF RECIPE”

- I. OBJECTIVES (WRITE MINIMUM OF 3, MAXIMUM OF 5)
- II. INGREDIENTS
- III. TOOLS, MATERIALS AND EQUIPMENT NEEDED
- IV. PROCEDURES
- V. PRESENTATION OF OUTPUT (Process and Finished Product)

## RUBRIC PT 1

**“DOCUMENTATION”**

CRITERIA	EXCELLENT (5)	GOOD (3)	NEEDS IMPROVEMENT (1)	SCORE
<b>(A) PROJECT PLAN</b>				
CONTENT AND ORGANIZATION	All parts of the plan were complete, very organized and the prescribed format was followed.	Some parts of the plan were missing, a little organized however the prescribed format was followed.	Plan was incomplete, not organized and prescribed format was not followed.	

CREATIVITY AND EFFORT	Plan was presented creatively with much effort and details.	Plan was presented creatively with adequate effort but not very detailed.	Plan was not creatively presented. Does not show effort and with very little details.	
TIME MANAGEMENT	Output was submitted on or before the due date.	Output was submitted a day after the due date.	Output was submitted days beyond the due date.	
<b>(B) PICTURES (Preparation and PRESENTATION)</b>				
CONTENT	All parts of the plan were complete, very organized and the prescribed format was followed.	Some parts of the plan were missing, a little organized however the prescribed time was followed.	Plain and incomplete, not organized and prescribed time was not followed.	
CREATIVITY AND EFFORT	Pictures were presented creatively with much effort and details.	Pictures were presented creatively with adequate effort but not very detailed.	Does not show effort and with very little details in the documentation through pictures.	
TIME MANAGEMENT	Output was submitted on or before the due date.	Output was submitted a day after the due date.	Output was submitted days beyond the due date.	
<b>TOTAL</b>				<b>/30</b>

**TASK:** Create a time lapse presentation of yourself cooking Hot and Cold Appetizers.

**RUBRIC PT 3 / PT 4**

CRITERIA	EXCEPTIONAL (5)	AVERAGE (3)	NEEDS IMPROVEMENT (1)	
CLEANLINESS AND SANITATION				
APPEARANCE	Exceptionally neat and clean with proper PPE.	Neat and clean however lacking in 1 or 2 PPE.	Does not have PPE.	

WORK HABITS	Observe extreme care with cleanliness and hand washing; no touching of face, hair or unclean surfaces.	Minimal touching of face, hair or unclean surfaces; noticeable concern for cleanliness.	Frequent touching of face, hair or unclean surface; little concern for cleanliness.	
<b>PROCEDURES AND TECHNIQUES</b>				
MISE EN PLACE	Extremely prepared; highly efficient. Shows organization in preparing all ingredients.	Adequate planning and efficiency. Shows little organization in preparing ingredients.	Minimal planning, lack of efficiency. Lack organization in preparing ingredients.	
SAFETY AND SANITATION	Demonstrated proper handling of all the tools and equipment all the time.  Strictly observes CLAYGO.	Demonstrated proper handling all the tools and most of the time.  Forgot to practice CLAYGO but still cleans after cooking	Improper use of tools and equipment resulting in breakage or injury.  Does not observe CLAYGO at all.	
<b>PRESENTATION</b>				
APPEARANCE / GARNISH	Presentation is very attractive. Shows creativity and effort with appropriate garnish.	Presentation is acceptable. Some creativity and effort is displayed with adequate garnish but not outstanding.	Presentation needs improvement. Lacks creativity and effort. Garnish is inappropriate.	
COLOR	Color is complementary and appealing to the eyes.	Some color variety but needs improvement.	Lack of color variety.	
<b>TOTAL</b>				<b>/30</b>