Performance checklist, Unit 1: Prepare egg dishes (vegetable omelet)

Sample with invented data, for teaching: nash.com.ph/blog/action-research-tle-cookery. Mark every criterion while the learner works; do not confer with the other assessor.

Apron no.: _____	Station: ____ Batch: ____	Start: _____ Plated: _____	Assessor: _____

No.	Performance criterion: the learner…	Competent (C)	Not Yet Competent (NYC)	What you saw (for NYC)
1	**Kitchen attire.** Wears a clean apron and hair restraint, with nails short and no jewelry on hands or wrists	☐	☐	
2	**Hand washing.** Washes hands with soap and water before handling food and after handling raw eggs, shells or waste	☐	☐	
3	**Mise en place.** Has every ingredient measured and every tool at the station before turning on the heat	☐	☐	
4	**Safe handling of tools.** Handles the knife and hot pan safely: cuts away from the body on a steadied board, turns pan handles inward, uses a dry holder, never leaves a lit burner	☐	☐	
5	**Ingredient preparation.** Cracks the eggs into a separate bowl with no shell in the mixture, and beats them until yolks and whites are blended	☐	☐	
6	**Heat control.** Cooks over moderate heat so that the omelet sets without browning	☐	☐	
7	**Doneness.** Cooks the eggs until no liquid egg remains	☐	☐	
8	**Presentation.** Plates one portion as the recipe card shows, on a clean plate with no drips on the rim	☐	☐	
9	**Clean as you go.** Cleans as they work and leaves the station clean and sanitized, with waste sorted	☐	☐	
10	**Within time.** Plates within the 25 minutes allowed	☐	☐	

Overall decision: Competent on the task only if all ten criteria are Competent. ☐ Competent ☐ Not Yet Competent

Where the two assessors differ on a criterion, a third assessor from another school decides it from a coded clip of the station's recording. A learner judged Not Yet Competent practices again and is reassessed.

Performance checklist, Unit 2: Prepare vegetable dishes (stir-fried mixed vegetables)

Sample with invented data, for teaching: nash.com.ph/blog/action-research-tle-cookery. Mark every criterion while the learner works; do not confer with the other assessor.

Apron no.: _____	Station: ____ Batch: ____	Start: _____ Plated: _____	Assessor: _____

No.	Performance criterion: the learner…	Competent (C)	Not Yet Competent (NYC)	What you saw (for NYC)
1	**Kitchen attire.** Wears a clean apron and hair restraint, with nails short and no jewelry on hands or wrists	☐	☐	
2	**Hand washing.** Washes hands with soap and water before handling food and after handling raw vegetables, peelings or waste	☐	☐	
3	**Mise en place.** Has every ingredient measured and every tool at the station before turning on the heat	☐	☐	
4	**Safe handling of tools.** Handles the knife and hot pan safely: cuts away from the body on a steadied board, turns pan handles inward, uses a dry holder, never leaves a lit burner	☐	☐	
5	**Ingredient preparation.** Cuts each vegetable to the size the recipe gives, evenly enough to cook in the same time	☐	☐	
6	**Heat control.** Stir-fries over high heat, adding the vegetables in the order of their cooking times	☐	☐	
7	**Doneness.** Cooks the vegetables until crisp-tender, keeping their color	☐	☐	
8	**Presentation.** Plates one portion as the recipe card shows, on a clean plate with no drips on the rim	☐	☐	
9	**Clean as you go.** Cleans as they work and leaves the station clean and sanitized, with waste sorted	☐	☐	
10	**Within time.** Plates within the 25 minutes allowed	☐	☐	

Overall decision: Competent on the task only if all ten criteria are Competent. ☐ Competent ☐ Not Yet Competent

Where the two assessors differ on a criterion, a third assessor from another school decides it from a coded clip of the station's recording. A learner judged Not Yet Competent practices again and is reassessed.

Product rubric: the plated dish (both units)

Taste with a clean spoon. Score each attribute 1 to 5 against the recipe card; the final total is the mean of the two assessors' totals.

Apron no.: _____	Station: ____ Batch: ____	Start: _____ Plated: _____	Assessor: _____

Attribute	5	4	3	2	1	Score
Appearance	Looks as the recipe card shows: even color, neat shape, no browning or dull color	One small flaw in color or shape	Two or three flaws in color or shape	Many flaws; looks unlike the recipe card	Burnt, broken apart, or unfit to serve	
Texture	Omelet tender and just set; vegetables crisp-tender throughout	Slightly over- or undercooked in one part	Dry, rubbery, or soft in several parts	Mostly overcooked or undercooked	Raw in parts, or burnt	
Flavor	Seasoned as the recipe card intends; no off flavor	Slightly under- or over-seasoned	Clearly under- or over-seasoned	Taste masked by salt, oil, or scorching	Unpleasant to eat	
Portion and plating	One portion as the card states, centered, garnished as shown, clean rim	One small lapse: portion a little off, or garnish missing	Two lapses	Three or more lapses	Not plated as a portion	
Total (4 to 20)						