| **Assessment** |
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| **Date:** | **Student Name:** |
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| **Lesson:**  |
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| Toaster |
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| **Tasks Observed:** |
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| Choosing appropriate food/applianceCooking FoodPreparing food after it has been toasted/cookedMeasuringPlating foodSafety |
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| **Cooking (what was cooked):** |
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| **Task Steps** | **Performance****0 = no attempt****1 = student attempted but needed assistance****2 = student completed independently** | **Comments** |
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| Choose appropriate appliance |  |  |
| Demonstrated safety procedures Knife Heat |  |  |
| Measured correctly |  |  |
| Cooked food appropriately (not burned, not underdone) |  |  |
| Cleaned up |  |  |
| Other: |  |  |
| Total # of points |  |  |

| **Observer Name:** |
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