

PERFORMANCE CHECKLIST

MUFFIN MIXING METHOD: Product

Students' Name: _____ Date: _____

Directions: Rate the student's performance on the muffin mixing method using the scale given below. Check the appropriate box, 1-5, to indicate how well the students performed each item. The ratings in the scale are as follows:

- 5 – excellent
- 4 – very good
- 3 – good
- 2 – fair
- 1 – poor

The muffins:

- | | | | | | |
|--------------------------------------|---|---|---|---|---|
| 1. come out of the pan easily..... | 5 | 4 | 3 | 2 | 1 |
| 2. have risen, have high peaks..... | 5 | 4 | 3 | 2 | 1 |
| 3. are smooth on top, not lumpy..... | 5 | 4 | 3 | 2 | 1 |
| 4. are easy to break open..... | 5 | 4 | 3 | 2 | 1 |

MUFFIN MIXING METHOD: Process

Students' Name: _____ Date: _____

Directions: Circle the YES or NO to indicate whether the students performed each task as indicated or not.

The students:

- | | | |
|---|-----|----|
| 1. washed hands before beginning lab..... | YES | NO |
| 2. prepared pan before mixing batter..... | YES | NO |
| 3. mixed the dry ingredients separately from wet ingredients before combining the two together..... | YES | NO |
| 4. stirred the batter just until moist..... | YES | NO |

GRADE: _____/24

Performance Test

Student Names: _____

Date:

Title: Muffin Mixing Method

Purpose of the test: To determine if the students understood the muffin mixing method

The job: To make a batch of muffins based on the basic muffin recipe presented in the demonstration. Also to apply the basic muffin mixing method to practice while applying safety/sanitation and cleanup procedures

Competencies:

1. Apply basic food-science principles to food preparation.

Time required: A sample run indicated that 10 minutes will be sufficient for each learner to complete the test. Including the scoring process, each learner will be evaluated in 15 minutes.

Equipment needed:

- Recipe	-oil	-liners	-dry & wet measuring cups
-Flour	-sugar	-pan	-measuring spoons
-Salt	-milk	-bowl	-cooling mat
-Baking powder	-eggs	-fork	-spoons
-Paper towels	-knife	-apron	-oven mit

Test Administration: One instructor to evaluate 1 kitchen of students at a time in 12 minute intervals. Other kitchens will work on their regular assignments.

Student Instructions: Each kitchen is to make one batch of basic muffins following the recipe provided in the demonstration.

During the process, kitchen must identify the following:

- Why do you need to prepare the pan first?
- Muffin Mixing method
- Why do we stir just until moist?

You will also need to demonstrate proper safety/sanitation, teamwork, and cleanup based on the procedures previously learned. Scoring will be based on proper use of muffin mixing method along with preparation, safety, and cleanup.

Comments: