Wisconsin Student Learning Objective (SLO) Plan

After reviewing data and identifying student population for whom SLO will apply, create Student Learning Objective. Submit SLO Plan to evaluator prior to Evaluation Planning Session.

<table>
<thead>
<tr>
<th>Name of Teacher</th>
<th>Names of Reviewers</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ms. M. Stewart</td>
<td>Mr. B. Flay</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Content Area/Grade Level</th>
<th>Date Reviewed</th>
</tr>
</thead>
<tbody>
<tr>
<td>Culinary Basics/Grades 9-12</td>
<td></td>
</tr>
</tbody>
</table>

**Student Learning Objective (SLO):**

Knife safety is an essential skill in every kitchen and a basic knowledge requirement for anyone working in their own kitchens or in any culinary career. Students will demonstrate knowledge of knife safety, as well as well-developed knife skills throughout the Culinary Basics course. Students averaged 43% on a baseline assessment; and only 25% scored minimal or basic on understanding and demonstration of basic knife cuts. 100% of the students in the Culinary Basics classes will pass (100% accuracy) the knife safety baseline assessment by week three of the course; with 85% passing with 90% or better on the Knife Skill Demonstration (using defined rubric) by the end of the course.

**Baseline Data and Rationale:** *(Why did you choose this objective?)*

Students entering this course have limited experience using knives appropriately and safely. Knife skills are a quintessential skill needed in entry-level culinary careers. Students also, on the pre-test for knife safety, averaged 43%.

**Learning Content:** *(What content will the SLO address?)*

Knife safety and sanitation, typical knife cuts

ProStart Level 1 Objective 3.17: Demonstrate correct and safe use of knives.
ProStart Level 1 Objective 5.8: Explain how to care for knives properly.
ProStart Level 1 Objective 5.9: Demonstrate the proper use of knives.
ProStart Level I Objective 5.11: Describe and demonstrate basic pre-preparation techniques.
WI FCS Standard: FPS1.e.26.h: Demonstrate professional skills in safe handling of knives, tools, and equipment

**Student Population:** *(Who are you going to include in this objective?)*

This objective will include 100% of the student population of Culinary Basic classes during the first semester of the current school year.

1st hour: 26 students / 3rd hour: 21 students / 4th hour: 20 student = total 67
10/67 are special needs students

**Interval:** *(How long will you focus on this objective?)*

First semester of the current year.

**Assessment/Evidence Source(s):** *(How will you measure the outcome of your objective?)*

I will administer a baseline assessment to all students that addresses the proper safety procedures of knives, as well as basic cuts within the first week of the class.

Multiple demonstrations will be given for various knife cuts, with various opportunities to practice with labs done throughout the semester.

I will use rubrics to assess their skills related to knife skills over the course of the semester.

Post-test Knife Safety exam (given early in the semester) along with Knife Skill demonstration exam (given late in the semester), including dicing, julienne, and brunoise.

**Targeted Growth:** *(What is your goal for student growth?)*

100% of students will pass the Knife Safety exam (some students taking exam orally)
85% of students will pass with 90% accuracy or more on the Knife Skill Demonstration

**Strategies and Support** *(What methods or interventions will you use to support this objective?)*

Opportunities to practice knife skills and safety are built into almost every lab experience in the Culinary Basics course.

Assignments will be structured to allow for partner/peer critique, peer demonstration, and also individual “check offs” through rubrics at various points throughout the course.

I will seek support from the ELL and Special Education specialists to support students in these courses needing additional supports.