 Lab response Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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|  | **Fully meeting expectations, with enriched understanding (EU)** | **Fully meeting grade level expectations (FM)** | **Mostly meeting grade level expectations (MM)** | **Not yet meeting grade level expectations (NY)** |
| **Understands cooking concepts** | You show a well-developed understanding of the concepts being learned. You can make connections between concepts, expand on your understanding using strong examples and correct terminology. | On your own, you can show a clear understanding of the concepts we are learning. You can define applicable terminology and describe how processes work. | With some help, you can show some understanding of the concepts we are learning. You can define most applicable terminology and describe how some processes work. | You are having trouble understanding the cooking concepts we are learning. How can you keep track of concepts as we discuss them? How can the labs we do help you with this? |
| **Describes the application of concepts** | You can thoroughly describe the application of concepts as they relate to food preparation, storage safety and serving. You can explain why results may not have worked and make suggestions for improvement.  | On your own, you can describe the application of concepts as they relate to food preparation, storage, safety and serving. You can give clear descriptions, examples and explanations. | With some help, you can describe some of the application of concepts as they relate to food preparation, storage and serving. Continue to work on descriptions, examples and explanations. | You are having trouble describing the application of concepts. How does the concept we are discussing help you to cook and bake better? Find a way to keep track of concepts as you work through them in labs. |
| **Demonstrates application of concepts** | You show a strong ability to apply the concepts in a practical setting. You can transfer understanding and apply it in new ways as the task requires. There is no doubt you can get desired results in a variety of contexts and can explain why. | On your own, you can show the application of concepts in an appropriate and relevant way. You prepare food according to a clear understanding of the necessary concepts and processes. | With some guidance, you can show some application of the concepts in a practical setting. How can you prepare yourself to do these tasks independently? How can you use your recipe and what you know to do this on your own? | You are having trouble demonstrating the application of concepts. Run through the process in your head before starting. Look to previous labs for guidance. Read your recipe. |

Feedback: