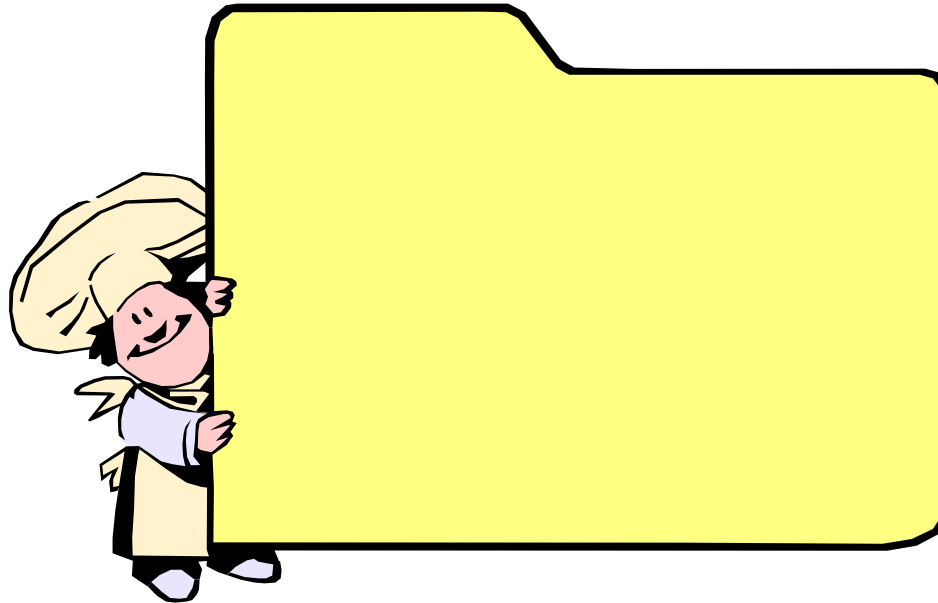


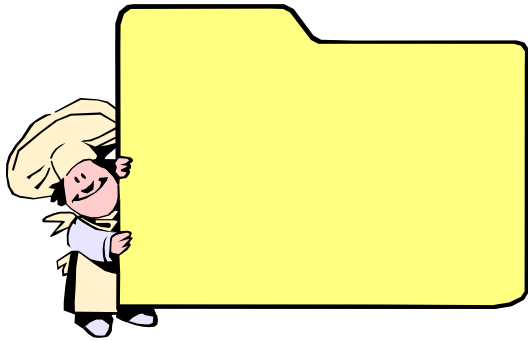
A cartoon scientist with a large white hair curl, wearing a white lab coat over a blue shirt and black pants, is holding a large yellow folder. The folder has a tab on the top left and contains the text "1.02 R Work Plan Evaluation".

1.02 R Work Plan Evaluation

Work Plan Evaluation

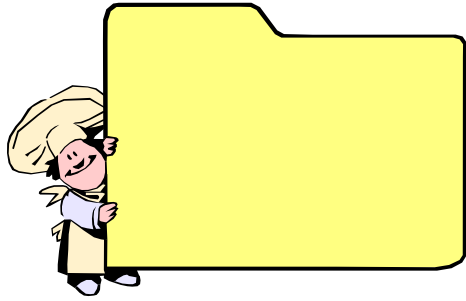
- **A process where students and teacher reflect on the work plan experience's success. Work plan evaluation includes:**





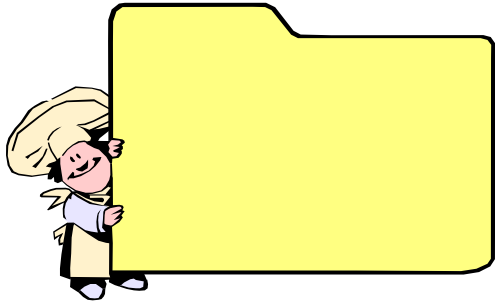
1. Evaluate Planning :

- **Use of the recipe**
 - Was the recipe followed correctly?
- **Division of tasks among lab members equitably**
 - Did everyone do their share of work in lab?
- **Collection of all equipment / ingredients**
 - Were all of the ingredients and equipment in the lab ready to go prior to the start of construction?



2. Evaluate Preparation:

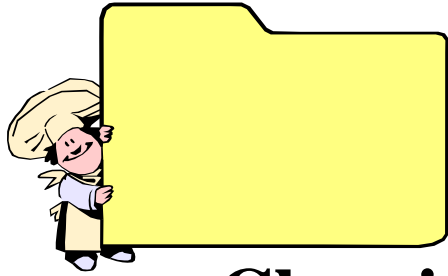
- **Use of measuring techniques.**
 - Did the group use proper measuring techniques?
- **Correct use of appliances/equipment.**
 - Did you use the proper appliances and equipment?
- **Application of sanitation procedures.**
 - Did you wash your hands and clean the lab?
- **Correct table appointments / tableware placed on the table.**
 - Did you set the table and eat with your group?



3. Evaluate Product

Final cooking result.

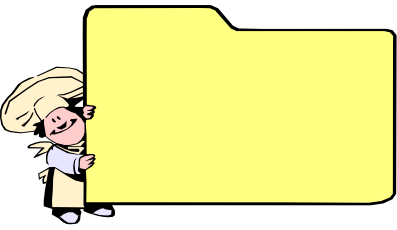
- o Did the recipe turn out like you thought?
- **Appearance**
 - o This should be an objective observation. Not your own feelings toward the result.
 - o Does the product look like it should?
- **Overall appeal and taste of the product.**
 - o Does the product smell and taste appealing?



4. Evaluate Clean-Up

Cleaning duties were shared by everyone!

- Did everyone help clean the lab area?
- Was teamwork evident?
- **All areas of the preparation area cleaned.**
 - Cleaning work areas and equipment help to control bacterial growth. This prevents foodborne illness
 - Was the lab area clean when the lab was finished?
 - Work surfaces
 - Dishes clean, dried and put away in the proper place
 - Sinks washed and dried out
 - Dirty towels in the appropriate area

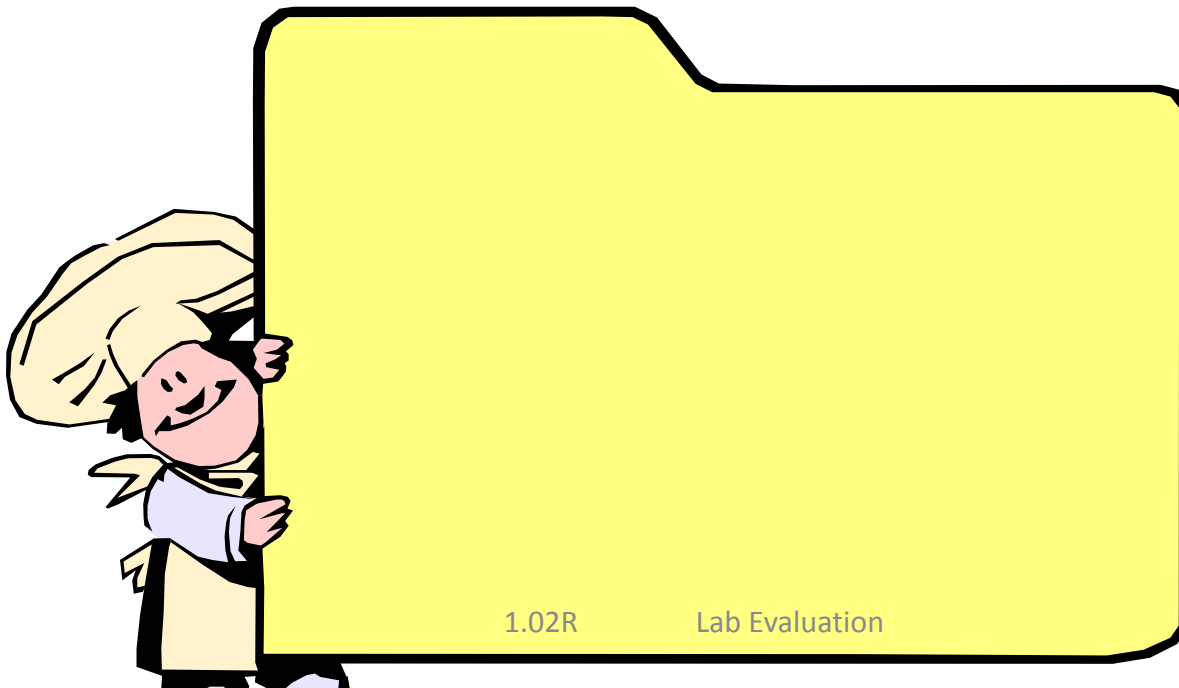


5. Evaluate Team Skills

- **Overall collaboration of the entire team.**
 - Labs run smoothly when everyone shares responsibilities.
 - Was everyone pleasant to work with?
- **Ability to stay on task and complete lab preparation by designated time.**
 - Did everyone work consistently and finish on time?
- **Ability to keep noise levels to an acceptable level.**
 - Did everyone in lab work quietly?

Let's Evaluate!

- **Use rubric on the next slide to evaluate the work plan experience for the recipe you chose.**



Title of recipe chosen

Requirements	Great Job 10 pts	Good Job 9-8 pts	Needs Improvement 7-6 pts	Try Again 0-7 pts
Planning Evaluation (2 possible points)	All planning sheets were completed thoroughly, neatly and turned in on time.	All planning sheets were complete turned in on time, but not written neatly,	All planning sheets were on turned in on time, with some missing ingredients.	Not all planning sheets were turned in on time. Many ingredients were missing and not neatly written.
Preparation Evaluation (2 possible points)	All ingredients and equipment were in lab prior to lab, All equipment was used properly,	Some ingredients and equipment were missing prior to the start of lab. All equipment was used properly.	Many ingredients and equipment were missing prior to the start of lab. Some equipment was not used properly.	All ingredients and equipment were missing prior to the start of lab. Equipment was not used properly.
Product Evaluation (possible points)	Product turned out perfectly.	Product turned out not as expected.	Product turned out but had an unwanted outcome.	Product did not turn out well.
Clean-Up Of Evaluation (2 possible points)	All lab areas and equipment were cleaned, sanitized, dry and put in proper place before the end of class	All areas and equipment were cleaned, sanitized and dry but not put in proper place before the end of class.	Some areas and equipment were not cleaned, sanitized and dry or put in proper place before the end of class.	There were areas and equipment left dirty. Items were not put in proper place before the end of class.
Team Skills Evaluation (2 possible points)	All lab members shared work equally and worked well together to complete lab.	All lab members worked but not as equally. All members work well together.	Not all lab members work in lab. The lab members that work, work well together.	Not all lab members work in lab. The lab group does not work well together.