SCIENCE PORTFOLIO
ELEMENTARY

MEAL PREPARATION:

	INTRODUCE	IN PROGRESS	MASTERY	MAINTAIN
1. Student will identify appliances and utensils used in the kitchen.				
(Identify appliances)				
a. Sink				
b. Stove top				
c. Oven				
d. Refrigerator				
e. Freezer				
f. Microwave				
(Identify utensils)				
a. Wooden spoon				
b. Pitcher				
c. Mixing bowls				
d. Spatula				
e. Measuring cups				
f. Measuring spoons				
g. Hand mixer				
h. Egg beater/whisk				
i. Toaster/toaster oven				
j. Colander				
k. Pot/pan				
l. Skillet/electric skillet				
m. Vegetable peeler				
n. Timer				
o. Cutting knife/spreading knife				
p. Can opener				
q. Blender				
r. Crock pot				
s. Grater				
t. Cutting board				
2. Student will demonstrate basic kitchen hygiene.				
3. Student will open/close containers and/or fasteners.				
a. Opens containers				
b. Closes containers				
4. Student will experiment with simple measurement.				
5. Student will set the table.				
6. Student will pour from a pitcher.				
7. Student will identify and sort articles that are refrigerated and non-refrigerated.				
a. Refrigerated				
b. Non-refrigerated				
c. Frozen				