

The Assessment of Functional Living Skills - The AFLS®

Restaurant Kitchen (Continued)

TASK	SCORE	TASK NAME	TASK OBJECTIVE	QUESTION	EXAMPLE	CRITERIA	COMMENT
RK 18	0 1 2 3 4 0 1 2 3 4 0 1 2 3 4 0 1 2 3 4	Completes a variety of food preparation activities	Learner will complete a variety of food preparation activities.	Can learner complete a variety of food preparations?	Makes hamburger patties, prepares deep fryer oil, preheats ovens, prepares lettuce leaves for sandwiches slices cucumbers for salads, makes toast, etc.	4= completes at least 10 food preparation activities, 3= completes at least 6 food preparation activities, 2= completes at least 4 food preparation activities, 1=completes at least 2 food preparation activities	
RK 19	0 1 2 3 4 0 1 2 3 4 0 1 2 3 4 0 1 2 3 4	Follows simple food items	Learner will prepare 10 simple food items.	Does learner prepare 10 simple food items?	Makes fruit salad, French fries, sandwiches, cole slaw, mashed potatoes, pancakes, hamburgers, etc.	4= follows recipe to independently prepare at least 10 simple food dishes, 3= prepares at least 6 dishes, 2= independently prepares at least 4 dishes, 1= follows recipe to prepare at least 2 simple dishes when provided with only verbal prompts	
RK 20	0 1 2 0 1 2 0 1 2 0 1 2	Places dishes into and out of oven	The learner will place dishes into and remove dishes from a hot oven.	Does learner put items into and remove them from a hot oven?		2= puts dishes into and removes dishes from a hot oven, 1= puts dishes into a hot oven	NEEDS CLOSE SUPERVISION
RK 21	0 1 2 0 1 2 0 1 2 0 1 2	Determines when food is fully cooked	Learner will determine when food is fully cooked.	Can learner determine when food is fully cooked?		2= identifies when food is finished cooking by reading thermometer, checking food by cutting into it, by observing color or texture changes, 1= identifies when food is finished cooking by reading thermometer or by requesting help from others to provide advice	NEEDS CLOSE SUPERVISION
RK 22	0 1 2 0 1 2 0 1 2 0 1 2	Serves appropriate portions on plates and bowls	Learner will serve appropriate portions on plates and bowls.	Can learner serve appropriate portions on plates and bowls?	When position requires scooping or placing food items onto a customer's plate	2= serves appropriate portions, 1= serves appropriate portions with only verbal prompts	
RK 23	0 1 2 0 1 2 0 1 2 0 1 2	Serves food on plates in a distributed and decorated manner	Learner will serve foods on plates in a distributed and decorated manner.	Can learner serve food on plates in a distributed and decorated manner?		2= arranges food on plates in distributed or decorative manner, 1= arranges food on plates with only verbal prompts	