



**DESIGNERS'
KIT**

**ASSESSMENT
TABLE**



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The Assessment Table is provided aside to the Curriculum in order to support the selection and adoption of the proper assessment methods for each Learning Outcome.

Assessment methods have been grouped into 5 categories:

- **Written exam/assignments** [WE]: this method is based on the use of traditional tools such as written tests or essays;
- **Oral exam** [OE]: this traditional method is based on a discussion or dissertation in which an examiner poses questions to the student in spoken form;
- **Assessment of WBL** [A-WBL]: it includes each procedure and tool which is used to assess the student when involved in WBL; the assessment can be done by the teacher, by the tutor of the WBL or by the student himself (self-assessment);
- **Simulation/skill demonstration** [SSK]: it includes a number of strategies and tools supporting the demonstration of a specific skill in a situated context;
- **Assessment based on other data** [OTH]: this category includes all the methods which not fall under the previous categories, such as the ones related to the use of ICTs (e.g. collection of tracking data and learning analytics) or innovative tools such as e-portfolios or specific functionalities of Virtual Environments.

For each Learning Outcome some assessment methods are suggested; only one or the whole set of them can be implemented in the courses, depending on the educational strategies adopted in the design phase. This table will be a fundamental preliminary step for the assessment tools delivered in the project in order to support student assessment.



DK9 – Assessment Table

Learning Outcome	EQF Level	Mandatory / Optional	SUGGESTED ASSESSMENT METHODS (one or more methods for each LO)
UNIT OF LEARNING 1: MANAGE SUPPLIERS AND BUY IN SUSTAINABLE FOOD INGREDIENTS			
LO1-A-1: Identify the costs of required raw and semi-finished food products, kitchen equipment and consumable items, at the light of quality and sustainability and make and progressively update an inventory of all potential, local, food products, estimating their periodical cost	EQF 4	M	WE, OE, A-WBL, SSK, OTH
LO1-A-2: Identify international and national quality brands, also exploiting ICTs and dedicated e-data resources and taking into account high quality and parameters of sustainability, and take these brands into account managing suppliers	EQF 5	M	WE, SSK
LO1-B-C-1: Know how to identify and choose quality suppliers, which offer local and seasonal products in an appropriate way by creating with them a network of exchanges in order to ensure a constant food supply using appropriate ICT tools	EQF 5	M	WE, OE, SSK
LO1-B-1: Plan and manage the supply process related to the specific health or social context	EQF 5	M	WE, OE, SSK
LO1-D-1: Promote full use of ingredients, raw materials and leftovers according to Hazard Analysis Critical Control Point-Concept (HACCP) and local law	EQF 4	M	WE, OE, A-WBL, SSK, OTH
LO1-D-2: Introduce measures for the prevention, separation and proper disposal of waste in the kitchen and ensure compliance with these measures by all members of the kitchen team	EQF 4	M	WE, OE, A-WBL, SSK
LO1-D-3: Create a food waste assessment plan, use it regularly, and share the results with all the staff	EQF 5	M	WE, A-WBL, SSK



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UNIT OF LEARNING 2: SCREEN, ASSESS AND MONITOR ON CLIENT-LEVEL			
LO2-A-B-1: Understand the impact of nutrition on development of diseases and human metabolism in a life-course approach and vice versa	EQF 4	M	WE, OE, OTH
LO2-A-B-2: Know basics in physiology of taste/smell, be aware of how different conditions affect taste/smell and of possible clients' food intake needs with respect to taste/smell deterioration, and detect these needs in collaboration with health professionals	EQF 5	M	WE, OE, A-WBL, SSK, OTH
LO2-A-B-3: Be aware of the main swallowing problems which raise the need for adapted food and be able to tackle these problems and conditions in daily work in collaboration with health professionals	EQF 5	M	WE, OE, A-WBL, SSK, OTH
LO2-C-D-0: Know and understand the concepts of 'Primary Food Care', 'Gastrology' and 'Gastro-engineering' in healthcare and their role to promote active and healthy ageing, is aware of the main characteristics of the CGE professional profile, of what a "gastrological intervention" implies and of the main "gastrological tools" a CGE can rely on.	EQF 5	M	WE, OE, A-WBL, SSK, OTH
LO2-C-D-1: Identify and select test protocols on taste deterioration and use them to classify taste deterioration and monitor it	EQF 5	M	WE, OE, A-WBL, SSK, OTH
LO2-C-D-2: Create solutions for the results of assessment from a CGE perspective and within the context of a comprehensive and holistic food care approach	EQF 5	M	A-WBL, SSK
LO2-C-D-3: Know the main ICT tools for screening and assessing clients' individual food preferences and individual food intake needs and wishes, be able to select the proper ones and be able to use them, complying with data privacy and confidentiality guidelines and in collaboration with health professionals	EQF 5	M	WE, OE, A-WBL, SSK, OTH
LO2-C-D-4: Know the main ICT tools for recording and monitoring assessment results, as well as culinary interventions, be able to select the proper ones and be able to use them, complying with legal ICT structure, addressing all data privacy and confidentiality guidelines	EQF 5	O	WE, OE, A-WBL, SSK, OTH
LO2-E-1: Know the main techniques and tools to detect clients' meal satisfaction and be able to apply this feedback in daily practice, in collaboration with health professionals	EQF 5	M	WE, OE, A-WBL, SSK, OTH



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UNIT OF LEARNING 3: CREATE RECIPES FOR A GENERAL POPULATION AND FOR PEOPLE WITH SPECIFIC NEEDS, COMPLYING WITH RECOMMENDATIONS OF HEALTH PROFESSIONALS			
LO3-B-0: Know the basics of food chemistry to optimize the nutritional functions of food	EQF 5	O	WE, OE, A-WBL, SSK
LO3-A-B-1: Adjust baseline menus to satisfy individual preference and needs, as well as cultural, religious or other food choices, recognizing their impact on meals and cooking	EQF 5	M	WE, OE, A-WBL, SSK
LO3-A-2: Follow food trends, try out new meals/recipes and evaluate the trial phase in terms of its feasibility in the business/service, also in collaboration with actors external to the kitchen/institution	EQF 5	M	OE, A-WBL, SSK
LO3-B-1: Collaborate to create standardized menu plans, grounded on disease adapted meals, starting from clients' needs assessment and in collaboration with health professionals	EQF 5	M	WE, OE, A-WBL, SSK
LO3-B-2: Know the effects of cooking on ingredients/raw materials and select the proper methods, maximizing the freshness and quality of the ingredients/raw materials	EQF 5	M	WE, OE, A-WBL, SSK
LO3-D-1: Know the nutritional properties of food to combine food items in order to both respect food quality and obtain appetizing menus adapted to care settings	EQF 5	M	WE, OE, A-WBL, SSK
LO3-D-2: Schedule meals supply according to clients' needs and living environment, also taking into account the main accessibility issues for older adults and disabled people which could occur in the different care settings	EQF 4	O	WE, OE, A-WBL, SSK
LO3-D-3: Create menus including beverage recommendations for the planned menu sequences	EQF 4	M	WE, OE, A-WBL, SSK



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UNIT OF LEARNING 4: MANAGE THE KITCHEN AND COORDINATE PERSONNEL			
LO4-A-1: Create budgets for each meal, according to food seasonal price, non-food supplies, and expected equipment durability and lifetime	EQF 5	M	WE, A-WBL, SSK
LO4-A-2: Calculate and manage the kitchen budget of food, utilities and personnel	EQF 5	M	WE, A-WBL, SSK
LO4-A-3: Make budget plans, negotiate them with superiors and assure they are followed by the kitchen personnel	EQF 5	M	WE, A-WBL, SSK
LO4-B-1: Identify control parameters, evaluate the quality of the kitchen team's performance, conduct employee appraisals and provide feedback to superiors	EQF 5	M	WE, OE, A-WBL, SSK
LO4-B-2: Describe jobs according to planned activities and participate in the recruitment of personnel collaborating with HR	EQF 5	O	A-WBL, SSK
LO4-B-3: Support new employees by informing, training and instructing them in their integration into the existing team, also identifying tutors and setting up training plans and employees personal career talks	EQF 5	O	A-WBL, SSK
LO4-C-1: Plan daily work optimizing workflow, draw up the work schedule and shifts for the kitchen team (balancing team capability) and ensure through constant monitoring that it is followed by the staff	EQF 5	M	A-WBL, SSK
LO4-C-2: Analyse and optimize the processes in the kitchen organization, ensuring the smooth flow of food from preparation to service through communication between the kitchen and the service department	EQF 5	O	A-WBL, SSK
LO4-C-3: Know and apply the proper leadership strategies, being able to plan work, organize tasks, and delegate to others and to develop decision-making strategies	EQF 5	O	A-WBL, SSK
LO4-D-1: Define equipment maintenance schedules and monitor, assess, and record the adherence to it	EQF 5	M	WE, OE, A-WBL, SSK
LO4-D-2: Ensure the adequate and efficient use and the proper cleaning of kitchen machines, equipment and utensils performing quality controls in compliance with quality national standards	EQF 5	O	A-WBL, SSK
LO4-D-3: Align workstations in the kitchen with the requirements of the individual kitchen stations	EQF 5	O	A-WBL, SSK



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UNIT OF LEARNING 5: ENSURE QUALITY OF FOOD AND FOLLOW SAFETY REGULATIONS			
LO5-A-B-1: Comply and monitor compliance with HACCP and with national and local hygiene quality standards in the preparation, storing, delivering and discarding food and beverages	EQF 5	M	WE, OE, A-WBL, SSK, OTH
LO5-A-B-2: Understand the risk of common foodborne diseases and the main causes of food deterioration; apply this knowledge to food safety	EQF 4	M	WE, OE, A-WBL
LO5-A-B-3: Create instructions for staff about the measures to implement in order to comply with safety, hygiene and quality standards and laws and properly document implemented measures	EQF 4	O	WE, A-WBL, SSK
LO5-A-B-4: Promote health and safety within the working environment performing workplace evaluations for all stations in the kitchen and recording their results	EQF 5	O	A-WBL, SSK
LO5-C-1: Plan and execute food tasting for healthcare professionals to test and review menus and new dishes	EQF 5	O	A-WBL, SSK



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UNIT OF LEARNING 6: USE AND ADAPT COOKING TECHNIQUES TO THE SPECIFIC CARE SETTING AND CLIENT			
LO6-A-B-1: Know the main cooking techniques and select the appropriate ones for the different users' needs in order to maintain the nutritional properties and maximize the nutritional value of the ingredients	EQF 5	M	WE, OE, A-WBL, SSK
LO6-A-B-2: Use or supervise the use of established, innovative and complex preparation methods, also combining and applying various cooking methods simultaneously and developing creative solutions	EQF 5	M	WE, OE, A-WBL, SSK
LO6-A-B-3: Prepare cold and hot dishes (and supervise their preparation) according to clients' requirements and the meal plan approved by healthcare professionals, taking into account food intolerances and allergies	EQF 5	M	WE, OE, A-WBL, SSK
LO6-A-B-4: Prepare beverage recommendations for all dishes and communicate them to the service team	EQF 5	O	WE, A-WBL, SSK
LO6-A-B-5: Prepare the decoration and serving plan in collaboration with the service team	EQF 5	O	A-WBL, SSK
LO6-C-1: Designing and creating <i>à la carte</i> menus and dishes, recognizing the model reference diets (vegan, Mediterranean, vegetarian), taking into account the cultural and religious choices of individuals and their specific needs, developing innovative solutions and combinations of ingredients	EQF 5	M	WE, OE, A-WBL, SSK
LO6-C-2: Recognize the food prescriptions and restraints of the main religions and be able to prepare dishes according to them, also developing innovative solutions and creating new combinations of ingredients	EQF 5	M	WE, OE, A-WBL, SSK
LO6-D-1: Define consistency and texture of food in a creative, balanced and flavorful way	EQF 4	M	WE, OE, A-WBL, SSK
LO6-D-2: Know the main characteristics of fortified food and convenience products and correctly perform fortification in meals, in collaboration with dietician or medical doctor	EQF 4	M	WE, OE, A-WBL, SSK
LO6-D-3: Apply creative and innovative kitchen techniques to adapt recipes for people with taste changes or in need of consistency adjustments (including hot, cold, crisp, soft, moist, dry)	EQF 4	M	A-WBL, SSK



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UNIT OF LEARNING 7: COMMUNICATE, INTERACT AND COLLABORATE WITH CLIENTS AND INTERPROFESSIONAL TEAM			
LO7-A-1: Define a customer satisfaction protocol and place customer service at the hearth of decision-making and activities	EQF 4	O	WE, OE
LO7-A-2: Use appropriate communication methods, styles according to the customers' and colleagues' attitude, culture and the purpose of communication	EQF 4	O	A-WBL, SSK
LO7-B-1: Understand the impact of food and nutrition on social determinants of health and vice versa and leverage attractive taste to promote healthy recipes and healthier nutritional habits, also providing advice and guidance to other professionals on culinary matters to educate clients	EQF 4	O	WE, OE
LO7-B-2: Prepare and apply client counselling, in collaboration with healthcare professionals, to promote healthy choices and behaviours	EQF 4	O	A-WBL, SSK
LO7-C-1: Be aware of the main roles and responsibilities of health/social care professionals in food care and work coherently, acting as a member of an interprofessional team, maximizing the added value of each professional, and identifying possibilities for interdisciplinary development and cooperation	EQF 4	M	OE, A-WBL, SSK
LO7-C-2: Know the characteristics of successful teams and the main strategies for overcoming barriers to effective teamwork and contextualize them in daily work	EQF 5	O	OE, A-WBL, SSK
LO7-C-3: Know, select and apply the proper communication and mutual support techniques for inter-professional teams and change and observe behaviours	EQF 5	O	OE, A-WBL, SSK
LO7-C-4: Apply creative thinking techniques developing creative solutions to abstract problems, propose solutions and discuss with goal-orientated attitude, reaching shared decisions, applying the main problem-solving techniques	EQF 5	M	OE, A-WBL, SSK
LO7-C-5: Exercise management and supervision in contexts of work, reviewing and developing performance of self and others	EQF 5	M	OE, A-WBL, SSK
LO7-D-1: Identify opportunities to create value, develop creative and purposeful ideas, develop a vision to turn ideas into action, identify suitable ways for valuing ideas and assess consequences of them	EQF 4	O	OE, SSK



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LO7-D-2: Identify individual and group strengths and weaknesses, mobilize resources needed to turn ideas into action, be aware of the idea cost and financial implications and engage relevant stakeholders for the action	EQF 5	O	OE, SSK
LO7-D-3: Prioritize, organize and follow up goals implementation, team up with others to pursue ideas and learn from experience	EQF 5	O	OE, SSK
LO7-E-1: Browse, search, filter and manage data, information and digital content, evaluating them according to the specific context of application	EQF 5	O	A-WBL, SSK
LO7-E-2: Interact, share and collaborate through a variety of digital technologies and select appropriate digital communication means for a given context	EQF 4	O	A-WBL, SSK
LO7-E-3: Know the main privacy issues and protect his/her own end users' personal data and privacy in digital environments	EQF 4	M	WE, OE, A-WBL, SSK
LO7-E-4: Know the main current digital tools dedicated to food (composition, ingredients, combination, properties, treatments, regional resources...)	EQF 5	M	WE, OE, A-WBL, SSK