### PORTSMOUTH HIGH SCHOOL
### COMMON TASK TEMPLATE

**Course**: Culinary I  
**Common Assessment**: Nutrient Brochure

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<th>CONTENT/PREFORMANCE STANDARDS AND INDICATORS</th>
<th>COMMON CORE STANDARDS</th>
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| **FCS National Standards:**  
14.1 Analyze factors that influence nutrition and wellness practices across the life span.  
14.2 Evaluate the nutritional needs of individuals and families in relation to health and wellness across the life span. | **Language-Assessed**  
9-10L.1 Demonstrate command of standard English grammar and usage  
9-10L.2 Demonstrate command of standard English including spelling, capitalization, and punctuation  
**Reading-Assessed**  
**Informational Text**  
9-10.RI.1 Use evidence to support ideas  
9-10.RI.1.2 Determine central idea of text  
9-10.RI.4 Determine meaning of words  
**Writing-Assessed**  
9-10.W.2 Write to convey complex ideas  
9-10.W.4 Produce clear and coherent writing appropriate to audience  
9-10.W.5 Develop and strengthen the habit of the writing process  
9-10.W.7 Conduct short and sustained research projects  
9-10.W.8 Gather relevant information from multiple media  
**Speaking and Listening-Assessed**  
9-10.SL.4 Present information logically and clearly using appropriate presentation skills. |
| **Academic Expectations:**  
1.0 Access and Critically Analyze Information  
3.0 Write proficiently for a variety of purposes  
4.0 Communicate Effectively  
6.0 Engage in work with integrity, both independently and collaboratively | |

### TEACHER DIRECTIONS

- Introduce students to the Nutrient pamphlet task through written directions, explanation, and clarifying any questions about the task.
- Review with students the rubric for the task.
- This task will take approximately 4 classes to complete.
- Schedule two periods of library/computer time for students to gather information using suggested resources and for creating the brochure.
- Students will work cooperatively in teacher-selected pairs, or individually to complete a formal typed brochure.
- Teacher will have students’ select nutrient topics from a container for random selection.
- Teacher will have sample benchmarks for display purposes.

**STUDENT DIRECTIONS**

- Locate the “Nutrient Brochure” on the PHS LibGuide Project Page under Culinary I.
- Read through instructions with the teacher.
- Ask questions to clarify any confusion about the directions or the project.
- Select topic.
- View sample benchmarks.
- Revisit rubric throughout the task to ensure you are meeting or exceeding the standard.
- Remember to use MLA format, store one copy electronically and attach another copy to your finished brochure, or preferably, include in center, back page.
- Share brochure with classmates by presenting orally and displaying visually.

**PROMPT**

The body is an amazing machine. It is a machine that must be well nourished for it to work its best. It needs quality fuel. It needs a variety of nutrients. Those nutrients perform numerous functions like keeping your heart beating or flushing impurities out of your body. Not only does your body do this daily, it does it for many years. **Your task, starting today, is to research one nutrient and create a quality pamphlet that can be reproduced and shared with the other students, who don’t have your knowledge at Portsmouth High School. Your presentation will be oral, highlighting your new knowledge.**

**EVALUATION RUBRIC/see attached**

- To meet the common assessment standard, a student must attain a score of 3/Proficient.
- To exceed the standard, a student must attain a score of 4/Exemplary.