



OVERVIEW OF THE QUALTERS

The Qualters Culinary Arts Practical Assessment (the Qualters) is an on-demand performance assessment for high school students of food service/culinary arts. The Qualters is comprised of two two-hour sessions. Examinees are required to complete five distinct cooking tasks in each session (a total of 10 tasks) in a culinary arts kitchen. Each task assesses standards found in the National Standards for Family and Consumer Sciences Education (FACS). Examinees' performance on these ten tasks and on three holistic tasks (Professionalism, Time Management and Mise En Place) are assessed by trained External Evaluators using a multi-part scoring rubric.

The Qualters has been approved as a practical examination that meets the technical assessment component required for NY CTE culinary arts programs by the New York State Education Department (NYSED). It has also been placed on the *List of Approved Student Assessments for Use by School Districts and BOCES in Teacher and Principal Evaluations as a non-growth measure*.

Frequently Asked Questions About the Qualters

What Is The Qualters?

- It's a "practical skills assessment" -- a test of the skills developed in culinary arts class.
- The Qualters is a hands-on demonstration of culinary arts skills. Students prepare 10 different recipes (or tasks) during the Qualters.
- The Qualters is a two-part test. There are two hours to complete each part. Each part has five tasks, for a total of ten culinary arts tasks.
- Performance on the tasks will be assessed by External Evaluators. External Evaluators will assess performance using standardized Scoring Rubrics. Rubrics require that Evaluators apply the same criteria to each student's work on the same task or skill.
- In addition to the recipes, students are evaluated throughout each part of the test in three other categories that are called "holistic rubrics:" Professionalism, Time Management and Mise en Place.

How Is the Qualters Scored?

- Each Task and each of the three holistic rubrics use 4 levels of scoring (4 points).
- A score of 4 reflects outstanding level of performance and product.
- A score of 3 reflects a competent, proficient level of performance/product, with some room for minor improvement.
- A score of 2 reflects a flawed performance/product that requires some improvement in order to be minimally acceptable or competent.
- A score of 1 reflects a deficient level of performance/product, which requires substantial improvement or reflects that the task was not completed within the allotted time.
- Each student will receive a total of 16 scores from the External Evaluator:
- There are 8 scores for both Parts 1 and 2 (5 recipes and 3 holistic rubric scores each) Range 8-32 points for each part. The range of total possible points on the Qualters is 16 to 64.

- Total scores of 42 points and above are considered “Proficient” on the Qualters. Students who receive scores of 42 or higher will receive a Certificate of Proficiency from the New York State Restaurant Association (NYSRA).

What Recipes are on the Qualters?

The exact recipes on the Qualters are secure test materials, so they are only provided to schools who register and purchase the Qualters. They cannot be released as a public document. These recipes were designed with consultation and contributions from culinary educators across the state of New York.

How Do I Order the Qualters?

In order to access the Qualters testing material, schools must submit a complete Qualters Culinary Arts Assessment Order Form. The Order Form, which includes details on where to send it, can be found at www.nysraef.org under the “Qualters Culinary Arts Skills Assessment” button on the right side of the page. Note that a school purchase order number, check or other payment information must be included with the order. NYSRAEF will invoice the school using information provided with the order form and purchase order.

What is the Testing Schedule for 2018-19?

- Ordering Window-November 23, 2018-May 17, 2019
- Materials Available-November 23, 2018-May 17, 2019
- Schools Identify External Evaluators-November 23, 2018-May 24, 2019
- Evaluator Training Window-November 23, 2018-May 30, 2019
- Test Administration Window-November 23, 2018-June 11, 2019

Who can I contact about the Qualters?

New York State Restaurant Association Educational Foundation (NYSRAEF)
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P: 518-452-5522 or 800-452-5512

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