

BCPS Magnet Programs

Centralized Assessments – Culinary Arts, Baking & Pastry

2024-2025 Assessment Guidelines

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Eligibility

Applications must be submitted on or before 1 p.m. on Friday, November 3, 2023. Applications can be accessed from the [BCPS Magnet Programs' Web site \(www.tinyurl.com/BCPSMagnet\)](http://www.tinyurl.com/BCPSMagnet) beginning at 12:00 noon on Tuesday, September 12, 2023. Late applications are not processed.

Applicants must attend and complete the assessment for the program to which they applied. Failure to do so will disqualify the applicant; and admission into the magnet program will be denied.

Applicants may only assess for the program(s) to which they applied. Assessments completed for a program not selected on the application will not be scored.

Documented testing accommodations, as appropriate to the assessment, will be provided. Education plans for students not currently attending a BCPS school must be submitted with the magnet application.

Assessment Scheduling

Assessments must be scheduled through the online application system when the application is submitted.

Failure to attend an assessment and submit virtual requirements WILL result in disqualification.

If there are scheduling conflicts with other magnet assessments, parents must contact the Magnet Programs' office by no later than November 8, 2023.

It is the responsibility of the parent(s) to:

- ensure the applicant attends the assessment on the scheduled date and time.
- ensure the applicant brings the required materials to the assessment.
- contact the schools immediately if an unforeseen illness or emergency occurs.

Unforeseen Illness or Emergency: If the applicant cannot attend or complete the scheduled assessment due to an unforeseen illness or emergency, **please immediately contact BCPS Magnet Programs at (443) 809-4127.** Please be aware that assessments will not be rescheduled without documentation verifying the illness or emergency. Documentation must be provided to the school within 72 hours of the illness or emergency.

Inclement Weather: If school activities are cancelled due to inclement weather, magnet assessments will be postponed. Postponed assessments will occur on the designated inclement weather date. All emergency closing and cancellation information will be posted on the BCPS automated information line, (443) 809-5555. Closings and cancellation announcements may also be made through local media.

Academic Integrity

By taking the BCPS magnet assessments, applicants agree NOT to participate in any of the following activities. Violation of this agreement may result in disqualification:

- Submitting, copying, or attempting to copy another's work, including plagiarizing another's words or ideas
- Using or attempting to use unauthorized materials and/or technology
- Falsifying information in an academic exercise
- Assisting another in academic dishonesty

BCPS Magnet Programs

Centralized Assessments – Culinary Arts, Baking & Pastry

Assessment Overview

Magnet Coordinator(s): Magnet@bcps.org (443) 809-4127

Assessment Date(s): Saturday, Jan. 27, 2024 @ 8 a.m. - 5 p.m.

Applicants must arrive 30 minutes prior to assessment start time

Inclement Weather Date: Saturday, Feb. 3, 2024

Assessments are by appointment only. Assessments must be scheduled by Nov. 8, 2023.

Virtual Submission Deadline: Sat., Jan. 27, 2024 @ 11:59 p.m.

See Preparing for the Assessment section

Assessment Duration: 1 1/2 hour

Assessment Description: Applicants must submit a video Interview online by the deadline. Applicants will also attend an in-person assessment where they will prepare a garnish and take a multiple-choice math test of approximately 20 questions.

Students applying to either Culinary Arts or Baking & Pastry at one, two, or three schools only need to schedule one assessment appointment. The results from that assessment will be applied to each school where Culinary Arts and/or Baking & Pastry was selected on the application.

All Culinary Arts/Baking & Pastry assessments will be held at Sollers Point Technical High School (1901 Delvale Ave., Dundalk 21222).

On-Site Registration

- **Arrival:** Applicants should arrive 30 minutes prior to their appointment time at Sollers Point Technical High School (1901 Delvale Ave., Dundalk 21222). Students who arrive after their appointment time will not be admitted to the assessment.
- **Accompaniment Information:** Parents are asked to drop off applicants and return at the conclusion of the assessment. There is no seating available in the school for parents.
- **What to Bring (see Preparing for the Assessment below for details):**
 - Required attire (see Preparing for the Assessment below)

Assessment Components & Self Evaluation

Evaluation Component	Point Values
Demonstration of Interest (Garnish)	Up to 40 pts
Interview	Up to 30 pts
Math Test	Up to 30 pts
TOTAL	Up to 100 pts

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Preparing for the Assessment

Applicants must submit a video Interview online by the deadline. Applicants will also attend an in-person assessment where they will prepare a garnish and take a multiple-choice math test of approximately 20 questions.

Interview

Interview Submission Deadline: January 27, 2024 @ 11:59 pm

Interview Submission Link: https://docs.google.com/forms/d/e/1FAIpQLSc7LOgkGonR-C2SvEcseL6qpWKdMEeNh2YSbvHJmcxqcQmBFA/viewform?usp=sf_link

Applicants should record themselves responding to the following questions:

1. Explain in detail experiences you've had relating to food or cooking. Then, further explain in detail how these experiences have inspired you to apply to a Culinary Arts/Baking & Pastry course.
2. What are your career goals after you graduate high school? Explain in detail how you think skills you learn in a CA/BP program will help you achieve those goals.
3. Describe a time when you were learning a new skill and met with a challenge. Explain how you overcame that challenge and how the strategy you used will help you in the future.

Videos should be no more than 3 minutes. **Content after the 3-minute mark will not be viewed or evaluated.**

Applicants should treat the interview as a real job interview. This means they should:

1. Ensure the applicant's face is clearly visible on the screen throughout the entire video.
2. Wear proper business/professional attire—non-revealing clothing, tops free from inappropriate words or graphics, etc.
3. Record in a quiet, distraction-free setting. Applicants should be seated at a table or desk in a chair. They should not record while in bed or sitting on the floor.
4. Speak clearly and use professional words and language appropriate to a job interview.
5. Ensure playback audio and video are clear – interviews cannot be scored if they cannot be heard or seen.

Interview Submission Instructions:

This form will be open **November 6, 2023 – January 27, 2024 at 11:59 pm**. Failure to submit the interview by the deadline will result in disqualification from this program.

Applicants should name the file using their first and last name and the component type in the format "LastName_FirstName_Interview". For example, the Interview file created by Joe Smith would be named "Smith_Joe_Interview".

The files must be no more than 100 MB. Files must be .mp4.

Applicants will only be allowed to submit once.

Applicants should plan to submit their work as early as possible to allow time to resolve any technical issues that might arise. Non-BCPS students will need to establish a Google or Yahoo account to access the Google Form. BCPS students will access the Google form using their BCPS account.

For technical issues or questions, applicants should contact the Magnet Programs' office at magnet@bcps.org.

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Demonstration of Interest (Garnish)

Applicants will create an apple swan at the assessment appointment. Written instructions, as well as a video tutorial, can be found on the Instructables website (<https://www.instructables.com/Edible-Apple-Swan/>).

All materials will be provided at the assessment appointment.

Please note, at the assessment appointment applicants will be using only a paring knife, not a chef's knife. Applicants will also be given disposable plastic knives as guides.

Applicants will be scored on the finished garnish and technique in completing the garnish, as well as organizational skills and adherence to sanitation/safety rules.

Math Test:

Applicants will answer multiple choice questions on basic math skills, proportions, decimals, fractions, percentages, and equivalent measures. No calculators are permitted during the assessment. See Mathematics Sample Questions.

Required Attire:

Applicants **MUST** wear a long or short sleeve shirt that fully covers the abdomen, as well as full-length pants or a knee-length or longer skirt. Closed-toe shoes **MUST** be worn. High heels and open-toed shoes, such as Crocs, flip-flops, or sandals are not permitted. Hair must be restrained BEFORE arriving at the assessment. Long hair must be tied up or tied back to fit into a hairnet; hairnets and aprons will be provided. **Applicants not dressed appropriately, will not be permitted to participate in the garnish preparation and will not receive points for this portion of the assessment.**

Math Test Sample Questions:

1. This week, 28% of customers ordered the fish entrée. If there were 900 customers this week, how many customers ordered the fish entrée?
2. A restaurant's profits for the first three weeks of September are \$15,000; \$9,300; and \$12,000. What is the average profit for the first three weeks of September?

3. What is the total cost of the following ingredients needed to prepare one batch of brownies?

<u>Ingredient</u>	<u>Cost</u>
3 cups flour	\$0.40
1 ½ cups sugar	\$0.35
4 ounces butter	\$0.65
1 egg	\$0.22
2 teaspoons vanilla	\$0.26

4. One server can be expected to serve an average of 42 customers during a shift. If 336 customers are expected during a shift, about how many servers are needed?
5. You and your family had lunch at a local restaurant and your bill before tax was \$55.00. What is the cost of the total bill if you add 7% sales tax?
6. If 30 ounces of chicken serves 9 people, how many ounces of chicken will you need to serve 27 people?

Math Answer Key

1. 252 2. \$12,100 3. \$1.88 4. 8 5. \$58.85 6. 90