

# CLASS LIFE SKILLS OBSERVATION CHECKLIST

Use the table below to observe and note areas of strength and suggestions for improvement on each student’s development of the Personal and Community Life Skills embedded in Emeril’s Culinary Garden & Teaching Kitchen. This checklist can be used as a reflection tool to coach and guide a student or as an evaluation tool to measure if you are achieving the program goals.

Season: \_\_\_\_\_ **1 = Does not demonstrate this skill. 2 = Is actively developing this skill. 3 = Consistently demonstrates this skill**

Student Name	PL S.1	PL S.2	PL S.3	PL S.4	PL S.5	PL S.6	CL S.1	CL S.2	CL S.3	CL S.4	CL S.5	Notes/Examples	
Personal Life Skills							Community Life Skills						
<b>PLS.1</b>	Students are self-aware and show respect for their own needs, the needs of others, and the environment. They practice safe and conscientious behaviors in the garden and kitchen environments.						<b>CLS.1</b>	Students demonstrate problem solving and resolve conflict as a team.					
<b>PLS.2</b>	Students are able to express empathy and caring for themselves, others, and the environment.						<b>CLS.2</b>	Students cooperate and communicate well with each other.					
<b>PLS.3</b>	Students cultivate honest and responsible behaviors that contribute to the learning of the community.						<b>CLS.3</b>	Students understand and apply principles of fairness, equity, and democracy in the garden and kitchen environments.					
<b>PLS.4</b>	Students are active and engaged learners who show up on time prepared to learn and manage their time wisely.						<b>CLS.4</b>	Students appreciate and are respectful of differences and diversity in their communities.					
<b>PLS.5</b>	Students develop the ability to make informed and responsible decisions.						<b>CLS.5</b>	Students participate in the development of agreed upon protocols and behaviors for the garden and kitchen environments.					
<b>PLS.6</b>	Students actively seek creative and resourceful solutions.												

## CLASS LIFE SKILLS OBSERVATION CHECKLIST CONTINUED

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