

I-24. Quiche and beverage — two to four persons [uncalibrated]

Essential task

The person is expected to (a) prepare a quiche; (b) pour a glass, cup, or mug of a prepared beverage for each person; and (c) serve a portion of the quiche with the beverage for each person in appropriate serving dishes.

Specific criteria

1. The quiche must be cooked in the oven using a pie plate.
2. The quiche dough must be pre-made, pre-rolled, and stored in an appropriate container, wrapping, or package prior to the start of the task. Pre-made dough that is already in a pie pan is **not** an acceptable alternative.
3. The quiche mixture must include eggs, milk, and/or cream, and one or two additional ingredients (e.g., meat, cheese, vegetable).
4. The additional ingredients (meat, cheese, vegetables) must be chopped or hand-grated into small pieces during the task. The use of pre-cut or pre-grated ingredients is **not** an acceptable alternative.
5. The person is expected to serve individual portions of the quiche on individual plates.
6. The beverage must be stored in an appropriate container (e.g., jar, carton, pitcher, thermos, can, bottle).
7. Beverage containers should contain approximately 1.0 to 1.5 liters (30 to 48 oz) of liquid.

Options

1. The dough may be any type of pre-made, pre-rolled pie dough, filo dough, or puff pastry stored in an appropriate container, wrapping, or package.
2. Appropriate additional ingredients include meat (e.g., ham, bacon, sausage), cheese, or vegetables (e.g., zucchini, tomato, potato) that must be chopped or hand-grated into small pieces, and added to the quiche mixture.
3. The person may add optional seasonings (e.g., salt, pepper, nutmeg, parsley, basil) to the quiche mixture.
4. Appropriate beverages include juice, milk, black coffee or tea, iced tea, or water.
5. The person may use a single-cup espresso or coffee maker (e.g., Nespresso, Keurig, Senseo) that uses single-cup capsules, K-cups, or pods that have been prepackaged and factory sealed to prepare a cup of coffee or tea. If this option is chosen, the person is expected to fill the single-cup espresso or coffee maker with water and use the espresso or coffee maker to prepare the coffee or tea.
6. If the person intends to serve coffee or tea, he or she may add sweetener and/or warm or cold milk, cream, or artificial liquid or powered creamer to the coffee or tea or, if desired, the person may serve the sweetener and/or milk, cream, or creamer in appropriate serving containers (e.g., bowl, pitcher, small carton) along with the coffee or tea.

Restoration

The person is to return unneeded items in appropriate coverings to their original storage places, place dirty utensils in or beside the sink, wipe up any crumbs or spills, and discard any waste into a garbage container. If a single-cup espresso or coffee maker is used, turning off the espresso or coffee maker; emptying water from the espresso or coffee maker; and removing the used single-cup capsule, K-cup, or pod are **not** required.

Prior to beginning the person should

Be completely familiarized with the set up of the environment, including the location of all needed tools and materials and the operation of any needed electrical appliances and water taps. If a single-cup espresso or coffee maker is to be used to prepare the coffee or tea, the person should also be completely familiarized with its operation. A variety of alternative choices should be included among the tools and materials stored.

Prior to beginning the occupational therapist should

1. Ascertain what type of dough or pastry the person intends to use; how many eggs he or she plans to add to the quiche mixture; whether he or she plans to use milk and/or cream in the quiche mixture; what additional ingredients he or she intends to add to the quiche mixture; and whether or not the person intends to add any optional seasonings to the quiche mixture.
2. Ascertain how many portions of quiche the person intends to serve.
3. Ascertain what type of beverage the person intends to serve, including the intent to add and/or serve sweetener and/or milk, cream or creamer with the coffee or tea (if that was the beverage the person chose to serve).
4. Ensure that any new, unopened containers (e.g., milk jars, cream carton, pie dough package), including individual serving size beverage containers, have been opened and, if appropriate, reclosed either by the person or by the occupational therapist. If large cans of beverage are used, they do not need to be reclosed.
5. Ensure that any beverage options such as coffee, or frozen or powered juice, are prepared in advance by the person or the occupational therapist and stored in appropriate containers. If a single-cup espresso or coffee maker is to be used to prepare the coffee or tea, ensure that the water container for the single-cup espresso or coffee maker is empty.

Special rules

1. Because the person may know the directions, he or she is **not** scored down based on not reading directions from a recipe or printed on packages.
2. Do **not** score down if the person measures ingredients "by hand" (i.e., without using measuring cups or spoons).

Required tools and materials

- Pre-made pie dough, filo dough, or puff pastry
- Eggs
- Milk, cream
- Meat (ham, bacon, sausage)
- Block cheese
- Vegetables (tomato, zucchini, potato)
- Prepared beverages (e.g., water, juice, milk, black coffee or tea, iced tea)
- Kitchen
- Optional: salt, pepper, nutmeg, parsley, basil; single-cup espresso or coffee maker; prepackaged, factory-sealed, single-cup capsules, K-cups or pods; sweetener; milk or cream; creamer.