Evaluation Term	Matching Answer	Definition of the Evaluation Term	Explanation of Turkey Analogy
1. Summative	g. After dinner, family and friends	Provides information about the	After the meal, family and friends
evaluation	say the turkey recipe should be	results of the program that are	provided information that the
	used again next fall.	often used to determine whether to	turkey recipe was good, which
		continue or expand the program	suggests that it should be used
			again.
2. Formative evaluation	i. Aunt Ethel tastes the potatoes as	Data is collected while the	Aunt Ethel tasted the potatoes to
	she is mashing them and keeps	program is under development in	gather information she can use to
	adjusting the amount of milk, salt,	order to improve its effectiveness	adjust the amount of ingredients to
	and pepper to make the potatoes	and success.	make sure the potatoes taste good.
0 T 1	taste good.		***
3. Indicator	k. The turkey should turn a rich	A measure used to determine	When the turkey turns a rich,
	golden brown when it has finished	whether the project was successful	golden brown - that's an indication
	cooking.	in achieving the desired result	that it has been cooked
4. Assessment	h. Uncle Leo observes the kids as	Callertine data to determine	successfully. Uncle Leo collected data about
4. Assessment		Collecting data to determine	whether the kids knew how to set
	they set the table to determine whether they are doing it	where a person stands on a characteristic of interest such as a	the table (achievement)
	correctly.		the table (achievement)
	correctly.	behavior, ability, belief, aptitude, or achievement	
5. Benchmarks	b. The cook opens the oven every	Used to gauge progress – usually	The cook opened the oven in 20
	20 minutes to check the internal	in intervals - toward achieving the	minute intervals to examine the
	temperature of the turkey to	desired result	progress of the internal
	determine when it reaches the		temperature of the turkey in order
	desired internal cooking		to determine when it reached the
	temperature of 165°		desired temperature of 165°
6. Needs assessment	j. Before Thanksgiving, Mom asks	An exploration of the needs,	Before Thanksgiving, Mom
	the guests if they will require	wants, values or ideals that might	explored the gastronomic needs of
	vegetarian options.	be relevant to the program. Needs	the guests so she could plan the
		assessment data are often used in	menu accordingly.
		planning a project or program.	

Evaluation Term	Matching Answer	Definition of the Evaluation	Explanation of Turkey Analogy
		Term	
7. Treatment &	f. Guests at the main dinner table	Treatment: Subject to the program	One group of guests was served
Comparison groups	are served wine with dinner, while	treatment	wine with dinner (treatment),
	guests at the side table are not.	Comparison: Not subjected to the	while the other group was not
	Later, both parties are asked if	treatment and therefore provides a	(comparison). Later, both parties
	they are hungry enough for	basis for contrast between	were asked if they are hungry
	dessert.	behavior of the two groups	enough for dessert to see if the
			treatment effected group behavior.
8. Pre-post test	c. Mom records Dad's weight	Determines performance prior to	Mom made note of Dad's weight
	before and after Thanksgiving.	and after the delivery of the	before and after Thanksgiving to
		program or treatment	check for change after the meal.
9. Random assignment	e. The male guests repeatedly flip	The process of placing people in	By flipping a coin, each man had a
	a coin to determine which of them	different groups in such a way that	50% chance of being assigned to
	will dry dishes and which will	every individual has an equal	either the dish drying or football
	watch football	chance of being in each group	group.
10. Evidence	a. No turkey remains on the platter	The resulting data that suggests	An empty platter is good evidence
	or plates after dinner.	whether your program was	that the meal was successful
		successful or not	(unless the dog got to the platter).
11. Instrument	l. The cook uses a thermometer to	Any data collection device	The cook used a thermometer as
	check the internal temperature of	developed, used, or adapted for the	an instrument to check the internal
	the turkey.	purpose of evaluation	temperature of the turkey to
			evaluate its doneness.
12. Accountability	d. When Mom was planning the	Responsibility for the justification	After the meal, Mom compared
	meal, she wrote a complete list of	of expenditures, decisions, or the	the cost and results of the meal to
	the all guests, all the ingredients,	results of the program	see if it was worth the
	and the cost of the ingredients to		expenditures.
	get an estimate of how much the		
	meal would cost.		