\*This assessment review was compiled by our students and is intended to be used as a guide in assisting clinicians. We encourage you to review the evaluations and assessments for yourself to guarantee the most accurate and updated information.

### I. General Information

Title of the test: Rabideau Kitchen Evaluation - Revised

Author: Maureen E. Neistadt

**Publisher:** Available through author. E-mail @ maureenn@cisunix.unh.edu

Time required to administer: 10-15 minutes

Cost of the Test: Coping costs of assessment questions, and cost of materials to administer .

# II. Description of Test

**Type/Purpose of Test:** The purpose of this assessment is to evaluate the functional sequencing ability and cognitive-perceptual progressing in adults with TBI. The assessment uses a simple meal preparation to assess a person's ability to sequence a functional task. It is also used to set intervention goals and track client's progress over time.

**Population:** Mainly used on adults with traumatic or anoxic acquired brain injury.

Focus of measuremen	t:			
Organic systems	<u>X</u>	_ Abilities	Participation/life habits	 Environmental Factors

### III. Practical Administration

**Ease of Administration:** The test is laid out in a very simple format which makes it easy to administer. The test consists of 40 different component steps that are required to complete a task. The evaluator gets to rate the participant's level of performance by assistance needed to complete these steps. The categorical list of assistance provided at the top of the assessment makes it easy to understand how to rate the amount of assistance required to complete a task. In order to conduct the test the evaluator needs to gather all the materials needed. Materials are items so that a client can prepare a hot instant beverage, and a cold sandwich with two fillings. In addition, this test needs to be given in a kitchen setting.

**Clarity of Directions:** On the evaluation form the two tasks of preparing a hot beverage and a sandwich are broken down into 40 component steps. The steps are listed in the order that they are most commonly performed, but client are not required to complete them in any specific order. As the client completes the tasks the evaluator assesses their performance and scores them accordingly.

**Scoring Procedures:** All of the 40 component steps on the test are scored on a scale of 0-3. A score of 0 means that the participant required no assistance and can perform the component step independently.

A score of 1 means that the subject required one verbal cue or instruction to perform the component step. A score of 2 means that the subject required more than one verbal cue or instruction to perform the component step. Score of 3 means that the participant was unable to perform the component step and required direct intervention from the evaluator to complete the step. When the test is over the evaluator totals the score by adding up all the numbers the subject received during the test. The minimum possible score is zero, and a score of zero indicates total independence. The maximum possible score is 120, which indicates a need for physical assistance with all steps of making a cold sandwich with two fillings and preparing a hot beverage.

**Examiner Qualification & Training:** This exam was designed by an occupational therapist for other occupational therapist to use when assessing the functional sequencing ability and cognitive-perceptual progressing of adults. No formal training is required, however the test administer should have an understanding what they will be assessing and why.

IV. Technical Considerations
Standardization: NormsX_ Criterion Referenced Other
Reliability: The assessment has a test retest coefficient of .80, and an inter-rater coefficient of 86%.
Validity: The assessment has both content validity and criterion-related validity.
Manual: Excellent AdequateX Poor
What is (are) the setting/s that you would anticipate using this assessment?  This assessment needs to be given in a working kitchen so individual can prepare a meal. Test could be given at home or in a clinic.
Summary of strengths and weaknesses:

# Summary of strengths and weaknesses:

#### Weakness:

- Test does not come with a manual to help one understand how to administer the test and answer any questions they might have.
- Might be some confusion on what the end score really means. Such as is a score of 75 normal for someone with a TBI?

# Strength:

- It is an easy and quick test to give.
- It tests tasks that are occupation based.
- It breaks down steps for preparing a hot beverage and cold sandwich. This helps with task analysis and learning what steps are easy and hard for client to do.
- Can be used as pre-test and post test to compare progress over time.
- It is not too costly to administer the test.
- It can be administer in the participants home.