

Week of: 8/27

Teacher: Barton

Subject: Culinary Arts I

Monday	TLW: Know the major goals of the program. Establish rules and procedures for the year	Objective: Go over syllabus, calendar, and rules for the year
		Activities: 1. Warm-up- Fill out information cards 2. Go over syllabus 3. Discuss student and teacher goals for the year 4. Back to Basics Quiz (not for a grade)
		Materials: Index Cards, Syllabus, Quiz
		Follow Up/HW: Bring in examples of 3 menus from different restaurants that are open for lunch. Coat money!!
Tuesday	TLW: Demonstrate proper knife techniques	Objective: Refresh knife skills
		Activities: 1. Warm-up- Food Cost Worksheet 2. Class Activity- Knife skills Practice
		Materials: Worksheets, Vegetables (carrots, squash, celery, zucchini, tomatoes)
		Follow Up/HW: Research Menu ideas for salads, bring in two ideas. Coat Money!
Wednesday	TLW: 1. Demonstrate proper soup making techniques 2. Perform food cost percentage calculations 3. Define the term portion control and discuss its importance 4. Demonstrate ability to calculate food cost and percentage food cost	Objective: Make vegetable soup and Refresh food cost
		Activities: 1. Warm-up- Explain the possible problems that might arise in a restaurant that does not calculate food cost for their menu items. 2. Class Activity- Make vegetable soup 3. Food cost discussion with notes and power point
		Materials: Soup recipe and ingredients, Food cost notes, PowerPoint presentation, computer, projector
		Follow Up/HW: Food cost worksheet. Coat Money!
Thursday	TLW: 1. Perform food cost percentage calculations 2. Define the term portion control and discuss its importance 3. Demonstrate ability to calculate food cost and percentage food cost	Objective: Practice Food Cost and Begin Menu Writing
		Activities: 1. Warm-up- Food cost problems (TBD) 2. Finish Food Cost Discussion 3. Class Activity- In pairs cost out three teacher selected recipes. When completed, type up on computer and print out 4. Begin Menu Writing a. Have students read pgs. 258-288 in Becoming a Food Service Pro. Yr. 2
		Materials: Food Cost book, PowerPoint, Recipes for food cost activity, access to computer room
		Follow Up/HW: Coat Money
Friday	TLW: 1. Discuss the planning, costing, and pricing of profitable commercial menus 2. Demonstrate the ability to effectively select menu items for a specific market or client 3. Demonstrate an understanding on how to set quality standards	Objective: Discuss Marketing and the menu
		Activities: 1. Warm-up- What information can you get from a menu? 2. Class Activity- Bubble map of menu information- Discuss importance of each item 3. Discussion with PowerPoint and notes 4. Class activity- In pairs have them critique the menus they brought earlier in the week
		Materials: Menus, PowerPoint, Outlines
		Follow Up/HW: Menu Writing Assignment (Due Mon 9/10)