

Week of: 8/27

Teacher: Barton

Subject: Culinary Arts II

Monday	TLW: Understand the importance of a clean kitchen	Objective: Clean Kitchen
		Activities:  Clean Kitchen
		Materials:
		Follow Up/HW:
Tuesday	TLW Understand the importance of a clean kitchen:	Objective: Clean Kitchen
		Activities:  Clean Kitchen
		Materials:
		Follow Up/HW: Collect three examples of catering menus
Wednesday	TLW: Refresh their knife skills	Objective: Knife Skills Review
		Activities: Make vegetable soup
		Materials: vegetables, stock
		Follow Up/HW:
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
		Materials:
		Follow Up/HW:
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: Begin Writing Catering Menu
		Activities: 1. Warm-up- What do you think the main differences between catering menus and regular menus are 2. As a class compare and contrast types of menus- check against the list they created for warm-up 3 Class Activity- come up with criteria for selecting items to put on our program catering menu
		Materials:
		Follow Up/HW: Menu Writing Assignment (Due Mon 9/10)