

Week of: 9/3

Teacher: Barton

Subject: Culinary Arts I

Monday	TLW:	Objective:
		Activities: NO SCHOOL!
		Materials:
		Follow Up/HW:
Tuesday	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 4. Discuss relationship between recipes, menus, and production schedules 5. Discuss the planning of profitable commercial menu	Objective: Brainstorm Menu Writing
		Activities: 1. Warm-up- Using One of your favorite foods, write two examples of how you would practice suggestive selling 2. Class Activity- Go over each students menu descriptions. Critique as class 3. Lecture with notes 4. Class Activity- In groups of 3/4 create menu item a. Ingredient list b. prep list c. sub-assembly instructions d. assembly instructions e. plating diagram
		Materials: Outlines, Butcher paper, markers, project sheets
		Follow Up/HW: Market research Questionnaire
Wednesday	TLW: 1. Demonstrate the ability to effectively select menu items for a specific market or client 2. Discuss the planning of profitable commercial menu	Objective: Begin writing new menu/ Market research New Items
		Activities: 1. Warm-Up- re-write menu descriptions for 2 items on last years menu 2. Class Activity- Finish project from yesterday 3. Class Activity- in pairs prepare new salad ideas. Portion into samples to distribute during lunch
		Materials: Ingredients for salads
		Follow Up/HW: Bring in 2 new pasta dish ideas
Thursday	TLW: 1. Demonstrate the ability to effectively select menu items for a specific market or client 2. Discuss the planning of profitable commercial menu	Objective: Market research New Menu Items
		Activities: 1. Warm-up- Write a menu description of you favorite salad from yesterday's lab 2. Class Activity- in pairs prepare new salad ideas. Portion into samples to distribute during lunch
		Materials: Ingredients for salads
		Follow Up/HW:
Friday	1. Identify basic types of quick bread batters and dough 2. Identify basic types of cookie dough 3. Identify the difference between dough and batter 4. Define the term spread in cookie baking and list at least four factors affecting spread 5. Describe the drawbacks of over-mixing muffin batter	Objective: Learn to make cookies and muffins
		Activities: 1. Warm-up- Write a menu description of you favorite salad from yesterday's lab 2. Class Activity- Discuss market research results and select 2 salads to add to the menu 3. Quick-breads discussion
		Materials:
		Follow Up/HW: Menu projects due Monday!!!! Cost out 2 selected recipes