

Week of: 9/3

Teacher: Barton

Subject: Culinary Arts II

Monday	TLW:	Objective:
		Activities:
		<b>Labor Day!</b>
		Materials:
		Follow Up/HW:
Tuesday	TLW:	Objective: Brainstorm catering Menu
	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	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: Find 2 recipes for catering menu
Wednesday	TLW:	Objective: Brainstorm catering Menu
	1. Demonstrate the ability to effectively select menu items for a specific market or client 2. Discuss the planning of profitable commercial menu	Activities:
		1. Class Activity- Go through all class recipes and select those appropriate for catering menu
		Materials: recipes, butcher paper
		Follow Up/HW:
Thursday	TLW:	Objective: Brainstorm catering Menu
	1. Demonstrate the ability to effectively select menu items for a specific market or client 2. Discuss the planning of profitable commercial menu	Activities:
		1. Class activity- cost out recipes selected from previous day. Type up with cost and conversions
		Materials:
		Follow Up/HW:
Friday	TLW:	Objective: Brainstorm catering Menu
	1. Demonstrate the ability to effectively select menu items for a specific market or client 2. Discuss the planning of profitable commercial menu	Activities:
		1. Finish writing catering menu and costing out recipes. 2. Determine selling prices- class discussion on profit margins
		Materials:
		Follow Up/HW: