

## Introduction to Culinary Arts - Modified from [Unit 1 - Industry Essentials](#)

### Targeted Goals from Stage 1: Desired Results

**Content Knowledge:** Common cooking techniques include: Boil, broil, deep fry, saute, braise, bake, pan fry, oven fry & blanche. When food is heated the color, flavor, aroma, and texture are all affected.

**Vocabulary:** Boil, broil, deep fry, saute, braise, bake, pan fry, oven fry, roast, blanche, garnish

**Skills:** Prepare foods using various cooking methods and techniques.

**Expectation:**

Description of Task (s):	Resources and Materials:	Daily Checks (Return to Google Classroom or snapshots from a cell phone)
Monday: Complete the cooking terms chart	Unit 4- chapter 15 in "Guide to Good Food"  Cooking terms worksheet	-Cooking Terms worksheet
Tuesday: You will be assigned a cooking method (Boil, broil, deep fry, saute, braise, bake, pan fry, oven fry & blanche).  Prepare a power point presentation or video demonstration on your assigned cooking method this will serve as a way to "teach" the class about your cooking method. Your presentation must include a video from youtube or a video of yourself.	Unit 4- chapter 15 in "Guide to Good Food"  Cooking terms chart  Cooking methods Powerpoint Presentation  Cooking School Day 14: Sauté  FoodNetwork topics list - select your method from this list  Culinary Classroom Lesson 4: Cooking Methods	
Wednesday:		

Description of Task (s):	Resources and Materials:	Daily Checks (Return to Google Classroom or snapshots from a cell phone)
Thursday: View your peers “lessons” to learn all of the cooking methods and fill in the cooking methods chart as you go		Cooking Methods chart
Friday: Complete the cooking terms quiz		Cooking Methods quiz

**Week criteria for success** (attach student checklists or rubrics):

Turn in the following with thoughtful and complete answers:

1. Cooking Terms worksheet
2. Cooking Methods chart
3. Cooking Methods quiz

**Supportive resources and tutorials for the week** (plans for re-teaching):

Office hours during class meeting time.

Live Google meet + Live Google hangout (specific days TBD) for clarification and questions