

Grade 9-12

Distance Learning Module 10: Week of: 6/8/2020-6/12/2020

Introduction to Culinary Arts - Modified from [Unit 2 - Food Preparation](#)

Targeted Goals from Stage 1: Desired Results

Content Knowledge: Retail cuts of meat and poultry. Cooking methods for meat and poultry.

Vocabulary: Tender cut, tough cut

Skills: Choose an appropriate cooking method for a specific cut of meat.

Expectation:

Description of Task (s):	Resources and Materials:	Daily Checks (Return to Google Classroom or snapshots from a cell phone)
Monday: Learn cuts of the chicken, cow, and pig		Fill in the parts assignment
Tuesday: Learn how to cook different cuts of meat and poultry.		
Wednesday: Learn how to cook different cuts of meat and poultry.		How to cook matching assignment
Thursday: Learn to make a stir fry		Make your own stir fry assignment
Friday: Practice making stir fry		Share pictures or videos if you cooked something (optional). Questions, reflection, feedback

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

1. Fill in the parts assignment
2. How to cook matching assignment
3. Make your own stir fry assignment

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

Office hours during class meeting time.

Live Google meets