

Grade 9-12

Distance Learning Module 3: Week of: 4/13/2020-4/17/2020

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

Targeted Goals from Stage 1: Desired Results

Content Knowledge: Proper identification, care and cleaning of kitchen tools will maintain performance and increase efficiency in cooking lab.

Vocabulary:

- Various cooking utensils and equipment

Skills:

- Identify kitchen tools and equipment and how they are used.
- Identify the proper tool for a given step within a recipe and explain how to use it

Expectation:

Description of Task (s):	Resources and Materials:	Daily Checks (Return to Google Classroom or snapshots from a cell phone)
Monday: Identify cooking equipment by completing an equipment chart	Equipment identification chart	
Tuesday: Continue working on the cooking equipment chart Live session Q and A		Completed
Wednesday: Create a small appliance infomercial or print advertisement to teach your peers about a small appliance	Small appliance infomercial assignment sheet	
Thursday: Continue to work on the small appliance infomercial or advertisement		

Description of Task (s):	Resources and Materials:	Daily Checks (Return to Google Classroom or snapshots from a cell phone)
Friday: Continue to work on the small appliance infomercial or advertisement		Completed infomercial or advertisement

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

Turn in the following with thoughtful and complete answers:

1. Equipment Identification Chart
2. Infomercial or advertisement

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

Office hours during class meeting time. Google meet/ hang out on Tuesday for clarification and questions