

Grade 9-12

Distance Learning Module 6: Week of: 5/11/2020-5/15/2020

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

Targeted Goals from Stage 1: Desired Results

Content Knowledge: The types of knife cuts; chop, dice, Julienne, slice, baton, and chiffonade. Types of knives; Paring Knife, Chefs Knife, Bread Knife, Utility Knife, Serrated, Boning Knife, Filet Knife, Cleaver. Knife Safety.

Vocabulary: Paring Knife, Chefs Knife, Bread Knife, Utility Knife, Serrated, Boning Knife, Filet Knife, Cleaver, Dice, Chop, Mince, Chiffonade, Juliane, Slice, Hone

Skills: Demonstrate basic knife skills and a variety of cuts. Demonstrate safe knife handling.

Expectation:

Description of Task (s):	Resources and Materials:	Daily Checks (Return to Google Classroom or snapshots from a cell phone)
Monday: Watch the Knife Skills Demonstration videos	Knife Skills Demonstration Videos	
Tuesday: Read Chapter 3- "Knives and Knife Skills" starting on page 51 Complete the Identify the knife type assignment	Chapter 3- "Knives and Knife Skills" starting on page 51 Identify the knife type assignment	Identify the knife type assignment
Wednesday: Complete the Knife Cuts Chart Complete the Knife Ed Puzzle	Knife Cuts Chart Knife Ed Puzzle	Knife Cuts Chart Knife Ed Puzzle
Thursday: Practice! Practice chopping some vegetables. Ask what you can help chop to help prepare a meal in your house. Try out a variety of cuts. Follow all of the safety precautions!	see above	Picture of your finished product, feedback, questions and comments.

Description of Task (s):	Resources and Materials:	Daily Checks (Return to Google Classroom or snapshots from a cell phone)
Friday: Try out some a variety of cooking methods and knife cuts (saute, boil and simmer) by making rice pilaf	Rice Pilaf Recipe	Picture of your finished product, feedback, questions and comments.

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

Turn in the following with thoughtful and complete answers:

1. Identify the knife type assignment
2. Knife Cuts Chart
3. Knife Ed Puzzle

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