

<p>5 (iii) The program shall prepare candidates who can identify and understand industry segments.</p> <p>5 (iv) The program shall prepare candidates who will serve as an advisor for a Career Tech Student Organization and participate in culinary competitions.</p>	<p>Learning Activities:</p> <ol style="list-style-type: none"> 1. Instructor should be dressed in full ‘Whites’ including toque, apron black pants and correct kitchen shoes. Lecture and involve discussion on safety, appearance and history of each item. <ol style="list-style-type: none"> a. Double breasted jacket: primary safety of double layer material against hot liquids, also ability to cross over for cleaner side. b. Apron: safety of additional layer against legs for heat and hot liquids. <i>Not as hand towel.</i> c. Pants: Should be slightly baggy; designed against hot liquids so that no contact with skin happens. d. Shoes: Non slip, closed toed and strapped heal area. e. Toque: Indication of hierarchy in kitchen, taller hat means more important. Designed so kitchen staff could locate chef quickly in kitchen. Acts as hair restraint and pleats indicate number of ways to cook and egg and respected by those who wore them. 2. Instructor to discuss the History of Culinary Arts and Brigade system. <i>Show Power Point.</i> <ol style="list-style-type: none"> a. Identify key historical persons and summarize the evolution of modern day food service to include Careme, Escoffier and De Medici. b. Identify the positions of the classical and modern “Kitchen Brigade” outlining the organizational structure of various food service organizations. c. <i>Hand out with key kitchen positions; Sous Chef, Saucier and Entremetier.</i> 	<p>10 minutes</p> <p>10 minutes</p>
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