

Lesson Plan

Course #2— Instructional Development and Delivery of Culinary Arts Education

Instructor:	Unit 2: Knife Skills	GPSs: CA-ICA-6 a, b, c, d, e, f. CA-CAI-5 c. CA-CAII-3
Culinary Expert:		

<u>Performance Objectives and Culinary Arts Endorsement standards</u> 505-3-.063	<u>Learning Activity</u>	<u>Time</u>
<p>#3. Knife Skills</p> <p>(i) The program shall prepare candidates who demonstrate and apply knife skills to culinary production and fabrication.</p>	<p>Essential Question: <i>What are the fundamental knife safety skills? What are the basic knife types? What are the basic cuts?</i></p>	2 min
	<p>Transfer In: In the previous unit, you developed a laboratory management plan for a culinary arts lab. In this unit, we begin instruction in hands-on skills. This unit focuses on knife skills.</p>	1 min
	<p>Set Induction: Value Line Activity – Question: Which is more dangerous – a sharp knife or a dull knife? Participants are directed to line up on an imaginary line with one end representing “sharpest,” and one end representing “dullest.” Once all participants have chosen their “spot” instructor will ask several participants to explain their choice.</p>	5 mins

	<p>Objectives/Learning Outcomes:</p> <p>Participants will:</p> <ul style="list-style-type: none"> • Label the parts of a knife • Identify different knives • Demonstrate knife safety • Demonstrate basic knife cuts • Describe various methods of knife sharpening <p>Learning Activities:</p> <ol style="list-style-type: none"> 1) Whole Group Activity-- Parts of the Knife PowerPoint Presentation and lecture (handout provided) 2) Whole Group Activity-- PowerPoint and physical display of types of knives-- their uses, parts, and components. Instructor will present a variety of knives and explaining their uses for specific food items: <ul style="list-style-type: none"> • Chef knife • Boning knife • Pairing knife • Bread knife • Tourne knife • Slicer/carving knife 3) Whole Group Activity-- Culinary expert will conduct knife safety demonstration in Lab with accompanying handout. Instructor will demonstrate knife safety procedures and rules: <ul style="list-style-type: none"> • Cleaning • Handling while walking and use 	<p>1 min</p> <p>20 mins</p> <p>40 mins</p> <p>30 mins</p>
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	<p>6) Small Group Activity—Participants will engage in supervised practice of each knife cut. Instructor to provide a pre-set “station” for each cut. Depending on class size, small groups or pairs of class participants rotate from station to station to practice each type of cut. Each small group or pair will place their knife cuts in provided portion cups for the instructor to critique.</p> <ul style="list-style-type: none"> • Use full correct set up technique with cutting boards • Use correct knife for each task • Knife cuts should be exact measurement • Respect all safety issues while working with knives <p>7) Whole Group Activity-- Participants will complete a practical exam featuring 4 knife cuts</p> <p>Closure:</p> <ol style="list-style-type: none"> 1. Why is it important to have correct knife skills? 2. Why are different knives used for different types of cuts? 3. How will you instill knife safety and knife skills in your students? <p>Transfer Out: In this unit, we discussed knife safety and practiced knife skills. In the next unit, Butchery, we will build on these skills.</p>	<p>30 mins</p> <p>45 mins</p> <p>10 mins</p> <p>1 min Total = ~ 4 hours</p>
Evaluation and Assessment:	Practical Exam featuring 4 knife cuts	
Materials and Resources:	Parts of the Knife PowerPoint Presentation—notes/handouts; Different types of knives for display (Chef knife, Boning knife, Pairing knife, Bread knife, Tourne knife, Slicer/carving knife), Practical Exam [featuring 4 knife cuts] Checklist, knife sharpening equipment, Knife Safety Demonstration handout, portion cups, and relevant kitchen equipment, food items to cut	

