

**Family and Consumer Sciences**  
**Culinary 1A**  
**Mrs. Harley**

Day	Date	Daily Learning Target	Agenda – Congruent Tasks	Formative Assessment
<i>Unit 1: History of Culinary Arts</i>				
1	8/14	I can explain the content studied in Culinary 1A.	Syllabus Parent Letter Get to Know You Activity Culinary Lab Rules *Classroom & Lab Management Test Friday!	BR: What are three things you expect to learn about in this course?
2	8/15	I can explain the content studied in Culinary 1A.	Get to Know You Activity Letter to Mrs. Harley Popsicle Sticks Hall Passes Employability Portfolio	BR: What two things must you have for this course? When are they due?
3	8/16	I can explain basic safety and sanitation practices for the kitchen.	#1 Culinary Overview PPT #2 Name That Food PPT Game #3 Classroom & Lab Management Test	BR: What are two things you already know how to prepare? What are two things you would like to learn how to prepare?
4	8/19	I can outline major events in the Culinary Arts Industry.	#4 The History of Culinary Arts PPT & Guided Notes #5 Restaurant Investigation Project #6 Restaurant List	BR: List 3 precautions you should take in the kitchen related to cleanliness.
5	8/20	I can outline major events in the Culinary Arts Industry.	#5 Restaurant Investigation Project #7 Restaurant Investigation Round Robin Restaurant Time Line	BR: The history of culinary arts can be traced back to when? Who was the first chef to hold regular cooking classes on TV?
6	8/21	I can compare major restaurants in the Culinary Arts Industry.	#7 Restaurant Critic Magazine Article	BR: Who was the founder of the Kitchen Brigade System? Explain the Kitchen Brigade system.
7	8/22	I can determine how chefs have impacted Culinary Arts techniques.	#9 Chef Research Assignment	
8	8/23	I can determine how chefs have impacted Culinary Arts techniques.	#9 Chef Research Assignment Cooking Show Lab Prep Lab Plan Sheet	

9	8/26	I can prepare a recipe and demonstrate various styles of cooking.	Cooking Show Project	
10	8/27	I can summarize topics studied in Unit 1 of Culinary Skills.	Catch Up Unit 1 Test	
<b><i>Unit 2: Food Service Industry</i></b>				
11	8/28	I can define terminology used in the food service industry.	#1 Culinary Skills Employability Portfolio #2 Culinary Skills Dictionary - Unit Vocabulary	
12	8/29	I am able to prepare and analyze an employability portfolio.	#3 Job Application (Panera Bread) #4 Cover Letter & Sample Cover Letter	
13	8/30	I am able to prepare and analyze an employability portfolio.	#5 Resume References - Go over guidelines #6 Interview Questions WKST	
14	9/3	I am able to prepare and analyze an employability portfolio.	#7 Food Service Employment PPT & Guided Notes #2 Finalize Culinary Skills Employability Portfolio	
15	9/4	I am able to analyze current trends in Culinary Arts.	#8 Foodservice Industry ORQ #9 Current Trends Prezi Lab Prep – Current Trends Lab	
16	9/5	I can prepare a dish to represent current trends in Culinary Arts	#8 Trends Lab & Rubric	
17	9/6	I can prepare a casserole and organize a food service business.	Casserole Thursday	
18	9/9	I am able to recognize industry terminology.	#10 Memory Game – Use Unit 2 Vocabulary	
19	9/10	I am able to recognize industry terminology.	Make Game	
20	9/11	I am able to recognize industry terminology.	Play Games	
21	9/12	I am able to identify laws related to workers' rights and safety.	Unit 2 Vocabulary Quiz #11 Knowing the Law	
22	9/13	I can prepare a casserole	Casserole Thursday	

		and organize a food service business.		
23	9/16	I am able to analyze career opportunities available in Culinary Arts.	#12 Culinary Career Brochure and Research	
24	9/17	I am able to analyze career opportunities available in Culinary Arts.	#12 Culinary Career Brochure and Research	
25	9/18	I am able to identify the procedures in establishing a catering business.	#13 Catering Activities	
26	9/19	I can prepare a casserole and organize a food service business.	Casserole Thursday	
27	9/20	I can categorize menu styles for various restaurants.	#14 Menu Planning PPT & Guided Notes #15 Menu Project Rubric	
28	9/24	I can demonstrate quality customer service techniques.	#16 Customer Service PPT & Personal Notes #17 Customer Service Article & Article Reflection Sheet	
29	9/25	I can summarize the topics studied in Unit 2 of Culinary Skills.	Unit Review	
30	9/26	I can summarize the topics studied in Unit 2 of Culinary Skills.	Unit Test	
<b><i>Unit 3: Culinary Applications</i></b>				
31	9/27	I can prepare a casserole and organize a food service business.	Casserole Thursday	
32	9/30	I can explain the Kitchen Brigade System and define terminology used in culinary Applications.	#1 Kitchen Brigade PPT & Guided Notes #2 Culinary Skills Dictionary - Unit 3 Lab Prep for Dessert Sauce Lab	
33	10/1	I can describe characteristics of basic types of stocks, sauces, and gravies.	#3 Stocks, Sauces & Gravies PPT & Guided Notes #4 Pepperoni String Cheese Roll Ups & Marinara Copy Recipe Lab Prep Sheet	

34	10/2	I can prepare various stocks, sauces, and gravies.	Stocks, Sauces & Gravies Lab Lab Evaluation	
35	10/3	I can prepare various stocks, sauces, and gravies.	Dessert Sauce Lab – Student Choice	
36	10/4	I can prepare a casserole and organize a food service business.	Casserole Thursday	
37	10/7	I can apply the fundamentals of baking when preparing pies/tarts.	#5 Tarts PPT Joy of Baking Video (on PPT) #6 Bacon & Egg Quiche Tart Recipe Lab Plan Evaluation	
38	10/8	I can apply the fundamentals of baking when preparing pies/tarts.	#6 Bacon & Egg Quiche Tart Lab #7 Basic Cream Puffs Lab Activity Copy Basic Custard Recipe Copy Basic Cream Puffs Recipe Choose Lab Plan	
39	10/9	I can apply the fundamentals of baking when preparing custards, foams, and buttercreams.	#7 Basic Cream Puffs Lab Evaluation	
40	10/10	I can apply the fundamentals of baking when preparing gourmet desserts.	Check Your Knowledge P. 694 (#1-10) Critical Thinking Activities (#1-3) #8 Cheesecake Recipe	
41	10/11	I can apply the fundamentals of baking when preparing gourmet desserts.	#8 Cheesecake Lab – 2 days Evaluation	
42	10/21	I can prepare a casserole and organize a food service business.	Casserole Thursday	
43	10/22	I can apply the fundamentals of baking when preparing breads.	Catch Up #9 Pizza Braid Recipe Lab Prep	
44	10/23	I can apply the	#9 Pizza Bread Lab	

		fundamentals of baking when preparing breads.	#10 Chocolate Mousse Lab Plan Chocolate Balloon Bowls	
45	10/24	I can apply the fundamentals of baking when preparing custards, foams, and buttercreams.	Chocolate Mousse Lab Evaluation	
46	10/25	I can prepare a casserole and organize a food service business.	Casserole Thursday #11 Crepe Recipe	
47	10/29	I can prepare a variety of gourmet dishes.	#11 Crepe Lab Evaluation	
48	10/30	I can compare and contrast cuisine from various geographical areas.	#12 Cross Cultural Dining Etiquette Project	
49	10/31	I can compare and contrast cuisine from various geographical areas.	#12 Cross Cultural Dining Etiquette Project International Lab Prep	
50	11/1	I can prepare international cuisine.	International Lab	
51	11/4	I can prepare international cuisine.	International Lab Appetizer Lab Plan	
52	11/5	I can summarize all topics studied in Culinary 1A.	Review	
53	11/6	I can summarize all topics studied in Culinary 1A.	Final Exams	
54	11/7	I can summarize all topics studied in Culinary 1A.	Final Exams	
<b>EXTRAS:</b>				
		I can prepare canapés and, appetizers, and hor d'oeuvres.	Lab	
		I can prepare canapés and, appetizers, and hor d'oeuvres.	Lab Check Your Knowledge P. 482 (#1-9) Critical Thinking Activities P. 482 (1-2)	
		I can prepare Grade Manager.	Salad Lab	
		I am able to prepare and	Finalize Culinary Skills Employability Portfolio	

		analyze an employability portfolio.		
		I am able to prepare and analyze an employability portfolio.	Finalize Culinary Skills Employability Portfolio	
		I can summarize topics studied in Culinary Skills.	Review	
		I can summarize topics studied in Culinary Skills.	Final Exam	