

**Advanced Culinary I
Virtual Learning
April 10th, 2020
Lesson #5**

Objective: Students will identify and compare
stocks, soups, and sauces.

Standard 8.5.6

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How to do bellwork and assignments:

- Create a Google Doc for Advanced Culinary
- Title it with your full name and the name of the class with a **VL** in front for Virtual Learning
- Each day, put that day's date and lesson number on a new page of the **same** doc
- Under the date, have two sections:
 - Bellwork:
 - Assignment:

Instructions

Unit: Stocks, Soups, and Sauces

Bellwork: Why do you think we have sauces and would we like our food as much without them?

Activity #1: Mother Sauces

Activity #2: Videos on Sauces

Mother Sauces

Activity #1:

Use link on last slide to read about the Mother Sauces

Pick your FAVORITE sauce and write about it on the Doc.

20 Sentences, include origins of the sauce, how it is used, the ingredients used; and how you would use it



Mother Sauces

Activity #2:

Watch Videos about the Mother Sauces

Write 5 Sentences on what you observed (methods). Write 5 sentences about which sauce would you like to try preparing.

Reflection

Write a small reflection on your Doc.

1. For the most that do not work in a kitchen, they are used to just opening up a bottle of sauce from the store, after seeing these made, how do you feel/appreciate chefs and the time they take to make sauces from scratch?

Additional Resources/Practice

- [5 Mother Sauces - Terms](#)
- [First Video on Mother Sauces](#)
- [Second Video of Mother Sauces](#)