



**Advanced Culinary I Virtual Learning**

# **Menu Planning**

**May 15th, 2020**



Advanced Culinary I  
Lesson: May 15th, 2020

**Objective/Learning Target:**

Students will compare and examine different menu styles and understand the differences in appearance and planning.

**Standard:**

8.4.7



# Advanced Culinary I

## Lesson: May 15th, 2020

### **Bellwork:**

What is another reason besides saving money, why is portion control very important to the success of your restaurant.

## How to do bellwork and assignments

- Create a google doc for Advanced Culinary (if you already have one, use the same one)
- 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 on a new page of the same doc
- Under the date, have two sections:
  - Bellwork
  - Assignment

## Assignment

- ★ Open the link below, watch the video
- ★ On your Google Doc assignment sheet, give three examples of how you can use portion control in a professional kitchen.
  - [Lower Food Cost with Portion Controls](#)



## Practice/Additional Resources

- [Restaurant Food Cost Saving Ideas](#)