

**Advanced Culinary I
Virtual Learning
April 6th, 2020
Lesson #1**

Objective: Students will classify and describe different types of knives in industry.

Standard 8.5

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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: Knives Found in Industry

Bellwork: How many knives in your kitchen can you identify in name and purpose?

Activity: Research Knives to see their physical appearance and describe their use in the industry.

Knives in our Industry

Activity:

Choose 3 - 5 knives to write about, you can also attach pictures. Be specific in their name and how they are used in industry. Five sentences about each knife.

Additional Resources/Practice

- [5 Types of Industry Kitchen Knives](#)
- [Top Rated Kitchen Knives from Chefs](#)