

**Advanced Culinary I
Virtual Learning
April 9th, 2020
Lesson #4**

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

Standard 8.5.6

Lesson Created by Chef Turner jenn_turner@idschools.org

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: What is your favorite soup, do you know how to make it?

Activity #1: Quizlet Flashcards on Terms

Activity #2: Videos on Soups

Cooking Methods

Activity #1:

Go to Quizlet use the already made flashcards and review terms.

[Quizlet link for Terms for Stocks, Soups, and Sauces](#)

Pick **Five** of your FAVORITE terms and write them on the Doc.

Cooking Methods

Activity #2:

Watch Videos about Soups

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

Reflection

Write a small reflection on your Doc.

1. Why are soups a good item to have on the menu?
2. Do you think that having a good knowledge of soups will help you in your personal life as well?

Additional Resources/Practice

- [25 Winter Soups](#)
- [4 Warm and Cozy Soups](#)