



Advanced Culinary I Virtual Learning

Menu Planning

May 14th, 2020



Advanced Culinary I
Lesson: May 14th, 2020

Objective/Learning Target:

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

Standard:

8.4.6



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Bellwork:

What do you already know about menu costing and setting prices?

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, FOOD COST, so very important, write a paragraph as to why it is so important as it relates to menu design and engineering.
 - [Food Cost](#)

Practice/Additional Resources

- [Restaurant Software Food Recipe Foodservice and Menu Costing and Control Software](#)