



**Advanced Culinary I Virtual Learning**

**Implementation of Food Service  
Management and Leadership Functions**

**May 20th, 2020**



Advanced Culinary I  
Lesson: May 20th, 2020

**Objective/Learning Target:**

Students will identify, define, and distinguish roles in  
Management and Leadership Functions

**Standard:**

8.6



# Advanced Culinary I

## Lesson: May 20th, 2020

### **Bellwork:**

How does having a prep list in a kitchen, help your staff be successful?

## 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, pick a one of your favorite restaurants and look at their menu online, pick **one** station (salad, sandwiches, etc) and write out a prep list for those menu items.
  - [Restaurant Owners Kitchen Checklist and Prep List](#)

## Practice/Additional Resources

- [6 Biggest Restaurant Owners Mistakes - Part 1](#)
- [6 Biggest Restaurant Owner Mistakes - Part 2](#)