



Advanced Culinary II Virtual Learning

Menu Planning

May 15th, 2020



Advanced Culinary II

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 II

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](#)