



# Advanced Culinary II Virtual Learning

## Implementation of Food Service Management and Leadership Functions

May 18th, 2020



## Advanced Culinary II

### Lesson: May 18th, 2020

### **Objective/Learning Target:**

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

**Standard:**

8.6.1



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### **Bellwork:**

Why do you think most restaurants take inventory?

## 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, write about the steps you have to have in place to take inventory.
  - [Taking Inventory in a Restaurant](#)



## Practice/Additional Resources

- [Interesting Video on NOT Taking Inventory](#)