



**Advanced Culinary II Virtual Learning**

# **Menu Planning**

**May 14th, 2020**



## Advanced Culinary II

### 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](#)