



# Advanced Culinary II Virtual Learning

## Implementation of Food Service Management and Leadership Functions

May 21st, 2020



## Advanced Culinary II

### Lesson: May 21st, 2020

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

Students will identify, define, and distinguish roles in Management and Leadership Functions with regards to Staffing.

**Standard:**

8.6.6



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#### **Bellwork:**

Have you interviewed for a job, write about that, if you have not yet, what do imagine it would be like?

## 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 a short summary on the three steps of hiring better employees.
  - [3 Steps to Hiring Better Quality Restaurant Employees](#)
  - [Restaurant Owner Labor Cost](#)



## Practice/Additional Resources

- [How to Earn Respect from your Restaurant Staff](#)