



Advanced Culinary II Virtual Learning

Positions in Our Industry Back of House

April 14th, 2020



Advanced Culinary II
Lesson: April 14th, 2020

Objective/Learning Target:

Students will recognize and identify different positions in the
Hospitality Industry

Standard:

10.1.1



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Bellwork:

If you were to start any position back of house without researching it, what would it be and why?

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

- ★ Look at the link below, read article
- ★ On your Google Doc assignment sheet, write a thorough reflection (200 words) of the article about what positions interest you, why, and the pro's and cons.
 - [Hospitality Careers BOH](#)



Practice/Additional Resources

- [Restaurant BOH Descriptions](#)
- [Back of House vs. Front of House](#)