



Advanced Culinary II Virtual Learning

Safety and Sanitation

April 28th, 2020



Advanced Culinary II

Lesson: April 28th, 2020

Objective/Learning Target:

Students will understand and analyze safety in a professional kitchen as it applies to uniforms.

Standard:

14.4.2



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Bellwork:

What is the importance of wearing the right type of shoes in a kitchen, record three reasons.

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 links below, watch the videos
- ★ On your Google Doc assignment sheet, describe what a proper uniform consists of, starting at the top of your head to your feet.
 - [Professional Kitchen Attire](#)
 - [Student Attire Requirements](#)

Practice/Additional Resources

- [A Professionally Dressed Chef](#)