



Advanced Culinary II Virtual Learning

Menu Planning

May 12th, 2020



Advanced Culinary II

Lesson: May 12th, 2020

Objective/Learning Target:

Students will compare and examine different menu styles and understand the differences in appearance and planning.

Standard:

8.4.2



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Bellwork:

Think about the last place you went to eat, how did you determine on the menu what you wanted to order?

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, list 5 factors that can influence a guests opinion on what they will order.
 - [Menu Engineering](#)

Practice/Additional Resources

- [More Ways Restaurants Use Engineering and Psychology to Influence Your Decision](#)