

Advanced Culinary II
Virtual Learning
April 8th, 2020
Lesson #3

Objective: Students will differentiate and compare different cooking methods in industry.

Standard 8.5.3

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How to do bellwork and assignments:

- Create a Google Doc for Advanced Culinary
- 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 number on a new page of the **same** doc
- Under the date, have two sections:
 - Bellwork:
 - Assignment:

Instructions

Unit: Cooking Methods

Bellwork: What comes to your mind when you think fine dining? Any images are scenes from movies?

Activity #1: Quizlet Flashcards on Terms

Activity #2: Videos on Cooking Methods

Cooking Methods

Activity #1:

Go to Quizlet and make flashcards using the following terms (use the link on the last page for definitions:

Baking Blanching Broiling Frying Grilling Poaching Puree

Roasting Saute Simmering Steaming Stewing

Attach link to Doc of when flashcards are completed.

Cooking Methods

Activity #2:

Watch Videos about Cooking Methods

Write 5 Sentences on what you observed (methods). Write 5 sentences about which methods would you like to try next and what would you be preparing (food items)?

Reflection

Write a small reflection on your Doc.

1. Why do you think we have all these different types of cooking methods?
2. Do you think this is something that gets easier the more you practice?

Additional Resources/Practice

- [Terminology of Cooking Methods](#)
- [First Video of Cooking Methods](#)
- [Second Video of Cooking Methods](#)