



Advanced Culinary II Virtual Learning

Implementation of Food Service Management and Leadership Functions

May 20th, 2020



Advanced Culinary II

Lesson: May 20th, 2020

Objective/Learning Target:

Students will identify, define, and distinguish roles in Management and Leadership Functions

Standard:

8.6



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Bellwork:

How does having a prep list in a kitchen, help your staff be successful?

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, pick a one of your favorite restaurants and look at their menu online, pick **one** station (salad, sandwiches, etc) and write out a prep list for those menu items.
 - [Restaurant Owners Kitchen Checklist and Prep List](#)

Practice/Additional Resources

- [6 Biggest Restaurant Owners Mistakes - Part 1](#)
- [6 Biggest Restaurant Owner Mistakes - Part 2](#)