



Virtual Learning: Culinary Essentials

Tuesday April 7th, 2020

Lesson created by:

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*If you wish to receive feedback on any completed work, email your culinary instructor!



Daily Instruction

Good morning students!

- 1.) Start off by pulling up a Google Document. This is where you will answer Bellwork and put the title of the assignment that you completed for that day. There is an example of what this should look like on the following slide.
- 2.) Your assignment will be on slide 6 of this presentation.

Quote of the day:

“What you get by achieving your goals is not as important as what you become by achieving your goals.”

-Zig Ziglar





Culinary Essentials

Monday April 6, 2020:

Bellwork response:

Name of assignment completed:

Tuesday April 7th, 2020:

Bellwork response:

Name of assignment completed:

Wednesday April 8th, 2020:

Bellwork response:

Name of assignment completed:

Unit Information, Bellwork, Objective(s), & Standard(s)

Unit: Chapter 25 "Fruits, Vegetables, and Legumes"

Bellwork: Name three fruits that are classified as 'berries'.

Objective(s): I can distinguish between the eight different types of fruit.

Standard(s): 14.3



Assignment Title: Fruits, Vegetables, & Legumes Powerpoint

1. Begin today's lesson by watching the following YouTube clip to learn about the difference between fruits and vegetables: https://www.youtube.com/watch?v=DTK-uWx_VQo
2. Your powerpoint for today can be found here:
https://drive.google.com/open?id=1WHOJy8gMqkJVkslReCaUv2_pu21woed
3. Click on the link below or copy and paste the link into a search engine to access the Google Doc where you will take your notes while reading through today's powerpoint:
https://drive.google.com/open?id=1EISVUeB_VMzGOLWYZ6hWRRG22uBHmr7p1HGfLaNw__g
4. Make sure once you have the Google Doc pulled up, you click 'file' and 'make a copy' of the document BEFORE you start to edit the page
5. Save your completed notes to your Google Drive and share with your culinary instructor via email if you wish to receive feedback

