



FACS Virtual Learning

10-12 Grade

Culinary Essentials

Virtual Lab: Fruit Pizza

April 15, 2020



10-12/Culinary Essentials
Lesson: April 15, 2020

Objective:

I can identify proper knife handling & knife cutting techniques when preparing fruit.

Learning Target:

8.5.1: Identify &/or demonstrate professional skills in safe handling of knives, tools, and equipment.

Warm-Up Activity: Trivia Questions

1. Click on the following link to access your warm-up activity:
https://drive.google.com/open?id=1WQRO58MRuiAL8KnB4zFXzt7EUXtdf_gMUSeJhP5AJ3U
2. Make sure once the Google Doc is pulled up to click 'file' & 'make a copy' so that you can edit the document.
3. Share your completed work with your culinary teacher via email if you wish to receive feedback. This is not a requirement but we would love to see what you've been working on!

Assignment Title:

Fruit Pizza Virtual Lab: Video demonstration by Ms. Henderson

1. You have two options for today's virtual lab experience. You can either use the recipe linked here: <https://drive.google.com/open?id=1RKFwr1xNA5gy9zOxoj520Kp9vWLRsspoHQzKQvNRG2c> and make fruit pizza at home OR you can watch the following YouTube clip to learn more about making fruit pizza and complete a reflection: <https://www.youtube.com/watch?v=lZpvOFmG28U>
2. Click on the link below or copy and paste the link into a search engine to access the Google Doc where you will write a reflection over the fruit pizza recipe you just watched on YouTube: https://drive.google.com/open?id=1VyW4QhKuNt3ZeAls7C3NRCkpVo-QbjCT41gX2MYas_I
3. 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
4. Save your completed reflection to your Google Drive and share with your culinary teacher via email if you wish to receive feedback
5. If you chose to make the fruit pizza at home, take pictures or video yourself making the recipe and email them to your culinary teacher. We would LOVE to see in action in your kitchen!!!