



# FACS Virtual Learning

**9-12 Grade**

**Introduction to Hospitality & Culinary**

**Knife Cuts Practice**

**April 16, 2020**



9-12/Introduction to Hospitality & Culinary  
Lesson: April 16, 2020

**Objective:**

Demonstrate professional skills in safe handling of knives, tools, and equipment.

**Learning Target:**

8.5- Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.

# Warm-Up Activity: TikTok Demonstration

1. Click on the following link to access your warm-up activity:  
[https://drive.google.com/open?id=1E7HcytP-XWGKnVyuse4I5h\\_A9w\\_6bcKHP0eXty\\_gkDE](https://drive.google.com/open?id=1E7HcytP-XWGKnVyuse4I5h_A9w_6bcKHP0eXty_gkDE)
2. Share your completed work with your Intro 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: Knife Cuts Practice

1. Begin today's lesson by watching the following YouTube video to review different knife cuts: <https://www.youtube.com/watch?v=VJNA4vrdWec>
2. You will use this recipe to make salt dough at home:  
[https://drive.google.com/open?id=12VoYdwPJCNCI\\_4J3zWkZpMNPddqNRg5KUNm4aZtoG6E](https://drive.google.com/open?id=12VoYdwPJCNCI_4J3zWkZpMNPddqNRg5KUNm4aZtoG6E)
3. Once you have made the salt dough recipe, practice the different knife cuts you reviewed in the YouTube video
4. Share pictures &/or videos of your knife cut skills to your Intro teacher if you wish to receive feedback. We would LOVE to see your practice!