



# FACS Virtual Learning

**9-12 Grade**

**Introduction to Hospitality & Culinary  
Cooking Video Demonstration**

**May 14, 2020**



9-12/Introduction to Hospitality & Culinary  
Lesson: May 14, 2020

**Objective:**

I can demonstrate safety and sanitation practices when cooking in the kitchen.

**Learning Target:**

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

## Warm-Up Activity: “*Hot to Make Cooking Videos*” tutorial

1. Click on the following link to access a tutorial about creating awesome cooking videos: [https://www.youtube.com/watch?v=HNetGguh\\_pw](https://www.youtube.com/watch?v=HNetGguh_pw)



## Assignment Title: Cooking Video Demonstration

1. Click on the following link to access your activity for today:  
[https://drive.google.com/open?id=14SrfsB\\_PWaiJm4fjA9vy3FtspUoBcOorQfmgbJBHEKI](https://drive.google.com/open?id=14SrfsB_PWaiJm4fjA9vy3FtspUoBcOorQfmgbJBHEKI)
2. 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
3. Save your completed work to your Google Drive and share with your Intro teacher via email if you wish to receive feedback