



**Virtual Learning:  
Introduction to  
Hospitality & Culinary**

**Tuesday April 7th, 2020**

## Lesson Created By:

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\*Any completed work should be emailed to 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.

## Reminders:

\*Work that was assigned in class prior to March 13th can still be turned in for credit.

\*Any assignments completed via virtual learning cannot be counted towards a grade. If you are not happy with your current grade and are looking for make-up assignments, please email me directly and I would be happy to get you some work to complete in order for you to improve your grade.

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

## Introduction to Hospitality & Culinary

### **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 14 "Grain Foods"

Bellwork: What are the three parts of a grain kernel?

Objective(s): I can list a variety of cereal products.

Standard(s): 9.7

# Assignment Title:

## Grains Powerpoint w/Note Guide

1. Begin today's lesson by watching the following YouTube clip to learn about the difference between whole grains and refined grains:  
<https://www.youtube.com/watch?v=2CluFZKclto>
2. 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=1DfliX01G3DvpDtf2fJfg5ejM9PhAw1KZjLEuNKfwH0>
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 notes to your Google Drive and share with your culinary instructor via email for feedback
5. Your powerpoint for today can be found here;  
[https://drive.google.com/open?id=1PXn01WWUXSbu5gW17bsZTxd5QZCcGr85X7HbZn\\_o7fE](https://drive.google.com/open?id=1PXn01WWUXSbu5gW17bsZTxd5QZCcGr85X7HbZn_o7fE)