

Weekly Distance Learning
Tri-Tech Skills Center

Week	May 26-29 2020
Program	Culinary Arts
Teacher	Wiles
Office Hours	2-3
What Delivery Method(s) you are using?	Email, Remind, Zoom, KP Compass Culinary
How are you Communicating with families?	Email, or phone call
How are you Monitoring Students? Ie spreadsheet, roster, etc. The work is not graded.	KP Compass Culinary Curriculum, Spreadsheet,
Learning Goals & Expectations for the week	<p>Students will learn the basics of the art of Garde Manger. What the term means and how it applies to jobs in the restaurant industry currently and historically.</p> <p>Students will be able to:</p> <ul style="list-style-type: none"> • Identify and describe the various ingredients to make salads • Demonstrate the ability to design attractive salads • Classify and compare types of salads served at different points in the meal • Demonstrate appropriate methods to clean salad greens • Follow procedures to prepare and store salads properly. • Differentiate between various oils and vinegars • Demonstrate the preparation of vinaigrette • List the ingredients for and prepare an emulsified salad dressing • Match the dressing to the salad greens and other ingredients • Choose the ingredients and prepare several dips. • Identify several classic sandwiches