

## Weekly Distance Learning

### Tri-Tech Skills Center

<b>Week</b>	June 1-5 2020
<b>Program</b>	Culinary Arts
<b>Teacher</b>	Wiles
<b>Office Hours</b>	2-3
<b>What Delivery Method(s) you are using?</b>	Email, Remind, Zoom, KP Compass Culinary
<b>How are you Communicating with families?</b>	Email, or phone call
<b>How are you Monitoring Students? Ie spreadsheet, roster, etc. The work is not graded.</b>	KP Compass Culinary Curriculum, Spreadsheet,
<b>Learning Goals &amp; Expectations for the week</b>	<p>Students will continue 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"> <li>• Identify and describe the various ingredients to make salads</li> <li>• Demonstrate the ability to design attractive salads</li> <li>• Classify and compare types of salads served at different points in the meal</li> <li>• Demonstrate appropriate methods to clean salad greens</li> <li>• Follow procedures to prepare and store salads properly.</li> <li>• Differentiate between various oils and vinegars</li> <li>• Demonstrate the preparation of vinaigrette</li> <li>• List the ingredients for and prepare an emulsified salad dressing</li> <li>• Match the dressing to the salad greens and other ingredients</li> <li>• Choose the ingredients and prepare several dips.</li> <li>• Identify several classic sandwiches</li> </ul>