

Weekly Distance Learning
Tri-Tech Skills Center

Week	May 18-22 2020
Program	Culinary Arts
Teacher	Wiles
Office Hours	2-3
What Delivery Method(s) you are using?	Email, Remind, Zoom
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	<ul style="list-style-type: none"> ▪ Knife Knowledge/Knife Skills/Knife Cuts/Knife Safety <p>Students are beginning an online culinary arts curriculum on KP Compass. This week they will be going through student orientation as to how the program works.</p> <p>Then students will be working on the Knife Knowledge module. Students will learn or review proper knife handling, the different types of knives in the commercial kitchen, the construction and parts of a knife, knife cuts pertaining to vegetable and other foods. There will be an activity where students should produce 7 classic knife cuts. The culmination of the module will be a knife knowledge test.</p> <p>This week's cooking demonstration will be Katsu Sando the trending Japanese designer sandwiches.</p>