



Culinary Arts 1

Rotation #2

From 10/11/2018 To 10/19/2018

Day1 Breakfast Cookery Thursday 11th	
	Lecture & Power Point Chapter #17-1
	“Breakfast Cookery “
	Demonstration Egg Cookery
	Fried/ Poached/ Scrambled
	Student Independent Practice
	Fried/ Poached/ Scrambled
In Class	Complete Intro Practice Quiz
XXXX	Read Chapter 17-1
XXXX	Complete Vocabulary 17-1

Day 2 Breakfast Cookery Friday 12th	
	Independent Practice Egg Cookery
	Fried/ Poached/ Scrambled
	Omelet Contest
	Menu Review
XXX	Complete Graphic Organizer
XXXX	Complete certification Practice Test
XXXX	Complete Content & Academic Vocab

Day 3 Breakfast Cookery Monday 15th	
	Group #2 Prep for Restaurant
	Group #1 Dining Room

Day 4 Breakfast Cookery Wednesday 17th	
	Restaurant Open
	Group #1 Dining Room
	Group #2 Restaurant Cookery

Day 5 Breakfast Cookery Thursday 18th	
	Performance Test Egg Cookery
	Scrambled / Poached / Fried
	Demonstration Breakfast Meat Cookery
	Sausage / Bacon / Ham
	Review for Written Test

Day 6 Breakfast Cookery Friday 19th	
XXXX	Written Test Chapter 17-1
	Independent Practice Egg Cookery
	Omelets/ Scrambled/ Fried/ Poached
	Clean and Organize Kitchen
	Discuss Upcoming Out Catering Job

**** In-Service Day Tuesday October 16th