

Isle of Wight Chopped Project Summary

Instructor: Executive Chef William K Cousins

Culinary 1 – Isle of Wight County

The PBL project for the Isle of Wight Culinary titled “Isle of Wight Chopped” was essentially a cooking competition between two groups of students in Culinary 1 Second Semester. The students divided themselves up into groups on their own. Each group was given the same ingredients and instructed to produce an appetizer, entrée & dessert in a one hour and a half time frame. The students had many components of the project to complete. The components were as follows

1. The students used The internet, social media, & food blogs and previous instruction to research each ingredient to fully understand the history and cultivation of each ingredient
2. The students were shown a demonstration using the ingredients by the instructor.
3. The next step was to go back in their groups and formulate a plan to begin building each course. The students decided which team member will be tasked to complete each course
4. The students participated in two rounds of judging prior to the finale on May 4th. After each judging round the students were given a chance to collaborate and adjust the courses prior to the judging on May 4th
5. Students were graded on Development of Knife Skills, Use of Kitchen Equipment, Measuring, Demonstration of Technique and Presentation. After They were given a self-assessment to grade themselves and then the instructor documented assessment for each course.

The Finale “Isle of Wight Chopped” was filmed by the media specialist David Elliot. He filmed small fragments of each team, students and the project finale in its entirety. The Finale was also filmed using “Youtube” The instructor also streamed the Finale on Twitter. Many staff members, twitter followers watched the finale live.

To conclude, the students were to reflect on the entire project. Although the students shared reflection after each round it was important to give them real time to reflect on the whole project. After reading many of the self reflection handouts many of the students stated that they really learned how a commercial kitchen operates. They communicated also that they understood how each role in a commercial kitchen is important and that leadership, communication & teamwork are keys to a successful kitchen.

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