

MONDAY

Class

INTRODUCTION TO CULINARY ARTS

Date

9/4/2023

Daily Agenda

CELEBRATE LABOR DAY

Key Vocabulary

NO SCHOOL!

Learning Objective

Demonstration of Learning

TUESDAY

Class

INTRODUCTION TO CULINARY ARTS

Date

9/5/23

Daily Agenda

The Brigade System

Key Vocabulary

Executive Chef, Chef de Cuisine, Head Chef, Sous Chef, Deputy Chef, Chef de Partie, Station Manager, Cuisinier, Line Cook, Commis, Junior Chef/Apprentice, Plongeur Dishwasher

Learning Objective

The primary learning objective of a culinary class about the brigade system is to provide students with a comprehensive understanding of the historical development, organizational structure, roles and responsibilities, communication dynamics, and both the benefits and limitations of the brigade system, fostering an appreciation for its significance in shaping professional kitchen operations while encouraging critical thinking about its adaptability in modern culinary contexts.

Demonstration of Learning

The student will be able to list all the French names of kitchen positions and their corresponding modern names.

WEDNESDAY/THURSDAY

Class

INTRODUCTION TO CULINARY ARTS

Date

9/6/23 AND 9/7/23

Daily Agenda

THE BRIGADE SYSTEM

Key Vocabulary

Saucier, Sauté Station Chef, Rotisseur, Roast Station Chef, Grillardin, Grill Station Chef, Friturier, Fry Station Chef, Poissonnerie, Fish Station Chef, Potager, Soup Station Chef, Legumier, Vegetable Station Chef, Entremetier, Soup & Vegetable Station Chef, Tournant, Swing Cook, Pâtissier, Pastry Chef, Boulanger, Bread Baker, Confiseur, Candies and Petit, Fours, Glacier, Ice Cream and Frozen, Decorateur, Cake Decorator

Learning Objective

The primary learning objective of a culinary class about the brigade system is to provide students with a comprehensive understanding of the historical development, organizational structure, roles and responsibilities, communication dynamics, and both the benefits and limitations of the brigade system, fostering an appreciation for its significance in shaping professional kitchen operations while encouraging critical thinking about its adaptability in modern culinary contexts.

Demonstration of Learning

The student will be able to list all the French names of kitchen positions and their corresponding modern names.

FRIDAY

Class

INTRODUCTION TO CULINARY ARTS

Date

9/8/23

Daily Agenda

Test #1, Class Policy and Procedure, The Brigade system.

Key Vocabulary

There is no new vocabulary during the testing times.

Learning Objective

Culinaricians are taking there first major grade exam.

Demonstration of Learning

The student will be able successfully complete a test about the brigade system, asnd class policy and procedure.