

Long Range Lesson Plan

Program: Culinary 2

Teacher: Charles Zachmann

Day	Skills/Tasks	Assignments
Week of November 2 to 6	510 Identify and prepare various categories and types of salads. 511 Identify basic parts of a salad. 512 Prepare various salad dressings. 513 Set-up, maintain, and breakdown salad bars.	<ul style="list-style-type: none"> • Steamed/Blanche (EdPuzzle) • Mashed Potatoes (EdPuzzle) • Review Garde Manger Notes p. 454-461 • Do Garde Manger Notes p. 462-466
	510 Identify and prepare various categories and types of salads. 511 Identify basic parts of a salad. 512 Prepare various salad dressings. 513 Set-up, maintain, and breakdown salad bars.	<ul style="list-style-type: none"> • Review Garde Manger Notes p. 462-466 • What is Garge Manger Worksheet • Josh Wiessman Sausages • Finish "Salad Notes" Do Garde Manger Notes p. 467-469
	508 Identify and categorize cheeses. 509 Prepare foods using cheese	<ul style="list-style-type: none"> • Do Garde Manger Notes "Cheese" p. 470-475 • Josh Weissman Pickled stuff
	503 Create cold food plate presentations and displays. 504 Prepare garnishes. 505 Prepare cold hors d'oeuvres, canapés, and appetizers.	<ul style="list-style-type: none"> • Do Garde Manger Notes "Cold Platters" p. 470-475 • Josh weissman fermented hot sauce
EASTERN closed November 3		<ul style="list-style-type: none"> •
Week of November 9 to 13	508 Identify and categorize cheeses. 509 Prepare foods using cheese	<ul style="list-style-type: none"> • Do Garde Manger Notes "Cheese" p. 470-475 • Josh Weissman Pickled stuff
	503 Create cold food plate presentations and displays. 504 Prepare garnishes. 505 Prepare cold hors d'oeuvres, canapés, and appetizers.	<ul style="list-style-type: none"> • Do Garde Manger Notes "Cold Platters" p. 470-475 • Josh Weissman fermented hot sauce
	510 Identify and prepare various categories and types of salads. 511 Identify basic parts of a salad. 512 Prepare various salad dressings. 513 Set-up, maintain, and breakdown salad bars.	<ul style="list-style-type: none"> • Review Lessons learned in Person • Go Over all Garde Manger Notes from Chapter 18 • KP Management Operations "Ordering and Receiving" and "Storing"
	508 Identify and categorize cheeses. 509 Prepare foods using cheese	<ul style="list-style-type: none"> • Do Types of Cheeses Worksheet • Josh Weissman Elote (He makes a dressing from scratch)

	508 Identify and categorize cheeses. 509 Prepare foods using cheese	<ul style="list-style-type: none"> Do End of Chapter 18 Questions in Class Notebook Babish cheese dips
Week of November 16 to 20	508 Identify and categorize cheeses. 509 Prepare foods using cheese	<ul style="list-style-type: none"> Do Types of Cheeses Worksheet Josh Weissman Elote (He makes a dressing from scratch)
	510 Identify and prepare various categories and types of salads. 511 Identify basic parts of a salad. 512 Prepare various salad dressings. 513 Set-up, maintain, and breakdown salad bars. 508 Identify and categorize cheeses. 509 Prepare foods using cheese	<ul style="list-style-type: none"> Do End of Chapter 18 Questions in Class Notebook Babish cheese dips
	510 Identify and prepare various categories and types of salads. 511 Identify basic parts of a salad. 512 Prepare various salad dressings. 513 Set-up, maintain, and breakdown salad bars. 508 Identify and categorize cheeses. 509 Prepare foods using cheese	<ul style="list-style-type: none"> Review Lessons learned in Person Discuss Charcuterie Cheat Sheet, Look at pictures Babish Charcuterie and Cheeseboard
	510 Identify and prepare various categories and types of salads. 511 Identify basic parts of a salad. 512 Prepare various salad dressings. 513 Set-up, maintain, and breakdown salad bars.	<ul style="list-style-type: none"> Salads and Dressings Worksheets Josh Weissmann Charcuterie board VIRTUAL: Finish Start KP Garde Manger and Cold Foods "Prepare Salad and Recipe Dressings"
	505 Prepare cold hors d'oeuvres, canapés, and appetizers. 506 Prepare cold sandwiches. 2501 Create hot food plate presentations, and displays. 2502 Prepare hot hors d'oeuvres and appetizers. 2503 Prepare hot sandwiches.	<ul style="list-style-type: none"> Read Chapter 19 p. 486-500 Sandwiches and Appetizers (NO NOTES) Sandwich Making Worksheet VIRTUAL: KP Garde Manger and Cold Foods "Prepare Hors D'Oeuvre and Sandwiches"
Week of November 23 to 27	510 Identify and prepare various categories and types of salads. 511 Identify basic parts of a salad. 512 Prepare various salad dressings. 513 Set-up, maintain, and breakdown salad bars.	<ul style="list-style-type: none"> Salads and Dressings Worksheets Josh Weissmann Charcuterie board

	<p>506 Prepare cold sandwiches. 2501 Create hot food plate presentations, and displays. 2502 Prepare hot hors d'oeuvres and appetizers. 2503 Prepare hot sandwiches.</p>	<ul style="list-style-type: none"> • Read Chapter 19 p. 486-500 Sandwiches and Appetizers (NO NOTES) • Sandwich Making Worksheet
	<p>506 Prepare cold sandwiches. 2501 Create hot food plate presentations, and displays. 2502 Prepare hot hors d'oeuvres and appetizers. 2503 Prepare hot sandwiches.</p>	<ul style="list-style-type: none"> • Write a Thanksgiving Menu • Do Garde Manger Notes "Cold Platters" p. 501-507
EASTERN Closed November 26 and 27		<ul style="list-style-type: none"> •