Performance Objective

Bakery Production Activity

Culinary Management

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| --- | --- | --- | --- |
| Period |  | Kitchen(s) |  |
| Team Members |  | | |

You will need to come up with a bakery item to prepare and present to the faculty. Your group will need to create 30 bakery items – all the same using the concepts you learned in class.

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| --- | --- |
| Brainstorm  List all the ideas  presented by the group |  |
| Narrow it down  Choose the best 1-3 items from the list |  |

Discuss the pros and cons of the items listed above. Can the item be made in the time frame of class? Does it require out of season food items? Do you think it will be enjoyed by the masses??

Choose your best food item to be prepared during class.

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| --- | --- |
|  | Teacher approval |

Costing: Using the internet come up with the cost of item you are wanting to prepare.

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| Food Item | Amount Needed | Food Cost |
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| TOTAL COST | |  |

Total cost \_\_\_\_\_\_\_\_\_\_\_\_ divided by yield\_\_\_\_\_\_\_\_ = cost per serving \_\_\_\_\_\_\_\_\_\_\_\_\_

Supply List – include serving pieces, garnishes, etc….

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| Amount Needed | Food or supply item |
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Game plan – who is doing what on the day we prepare this food?