Names:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Pastry Chef

Fill in the garnishing specifications for each of the three dessert items listed below. Include the type of plate or bowl to be used, how the food should be arranged, and any garnish you would use and where. Include a sketch of the dessert including the garnish and plate.

|  |  |
| --- | --- |
| Chocolate TortePlate or Bowl?Arrangement?Garnish? Where? | Sketch |
| Vanilla Ice CreamPlate or Bowl?Arrangement?Garnish? Where? | Sketch |
| Strawberry ShortcakePlate or Bowl?Arrangement?Garnish? Where? | Sketch |

Names:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Food Stylist

Using the food provided, style it and take a picture to be shared with the class. Submit your top 3 pictures to the teacher.



Names:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Event Planner

You have been hired as an event planner to do a booth for FCCLA during club week at the school. You will need to design a booth for students to come and gather information about FCCLA. Your goal is to get students excited to join FCCLA. Your theme is \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

Guidelines and Supplies available:

6-8’ table

2 chairs

Poster board

Budget of $10.00

During lunch/FLEX

30-45 minute time period

In the given space below or on the back, create your design including all supplies needed.

Names:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Registered Dietitian

You have been hired to create a one-day meal plan for a diabetic. Your plan must include breakfast, lunch, dinner and a dessert snack. You will have the following food items that must be used somewhere in the meal: salmon, strawberries, salsa, spinach. Be creative!!!

|  |  |
| --- | --- |
| Breakfast |  |
| Lunch |  |
| Dinner |  |
| Dessert Snack |  |

Names:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Food Scientist

Develop a 12-ounce beverage containing a minimum of ½ cup fruit or vegetables which appeals to high school students striving to incorporate more fruits and vegetables in their diet. Please include an ingredient list and produce the packaging for your product.

|  |  |
| --- | --- |
| Supply list | Product Packaging |
|  |  |

Names:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Executive Chef

As the executive chef you need to design and create a menu for an arena restaurant. You will need to include 2 appetizers, 2 entrée’s and 2 desserts. The food needs to be portable (able to eat in their laps) and made from scratch.

|  |  |  |
| --- | --- | --- |
| Appetizers | #1 | #2 |
| Entrees | #1 | #2 |
| Desserts | #1 | #2 |