Cooking Terminology Review

Summary
Students will review cooking terminology discussed in Foods I using a packet and game. The students will also be participating in a knife skills lab.

Main Core Tie
Food And Nutrition II
Strand 1 Standard 2

Additional Core Ties
General Financial Literacy
Strand 1 Standard 1
General Financial Literacy
Strand 1 Standard 2

Time Frame
1 class periods of 70 minutes each

Group Size
Small Groups

Life Skills
Thinking & Reasoning

Materials
Bell Ringer Cards
Cooking Terminology Review Packet
Cooking Terminology Review Packet Answer Key
Cooking Terminology PowerPoint Presentation
Candy or other prize for the winner
Student Knife Skills Handout
Chef Knife
Cutting Board
Food for Lab: Carrots (one per student) and Basil Leaves (one per student)

Intended Learning Outcomes
Students will be able to do the following:
- Identify and explain the appropriate safe use and care of kitchen equipment.
- Select appropriate equipment to use for specific product preparation and culinary applications.
- Identify and demonstrate different knife cuts.
- Review and apply appropriate abbreviations, techniques, equivalents, calculate recipe-size adjustments, and proper measuring techniques with correct equipment.

Instructional Procedures
Teacher and student step-by-step instructions are found below in the "Cooking Terminology Review Lesson Plan" attachment.
Assessment Plan
The students are to fill out their packets completely during the lecture and activities. The students will also be evaluated on their knife cutting skills in a lab. The knife skills worksheet will be completed and turned in before the end of the hour by each student.

Bibliography
Foods and Nutrition II Curriculum Guide
from the Utah State Office of Education

Authors
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