Unit 2: Trainings in tools and techniques

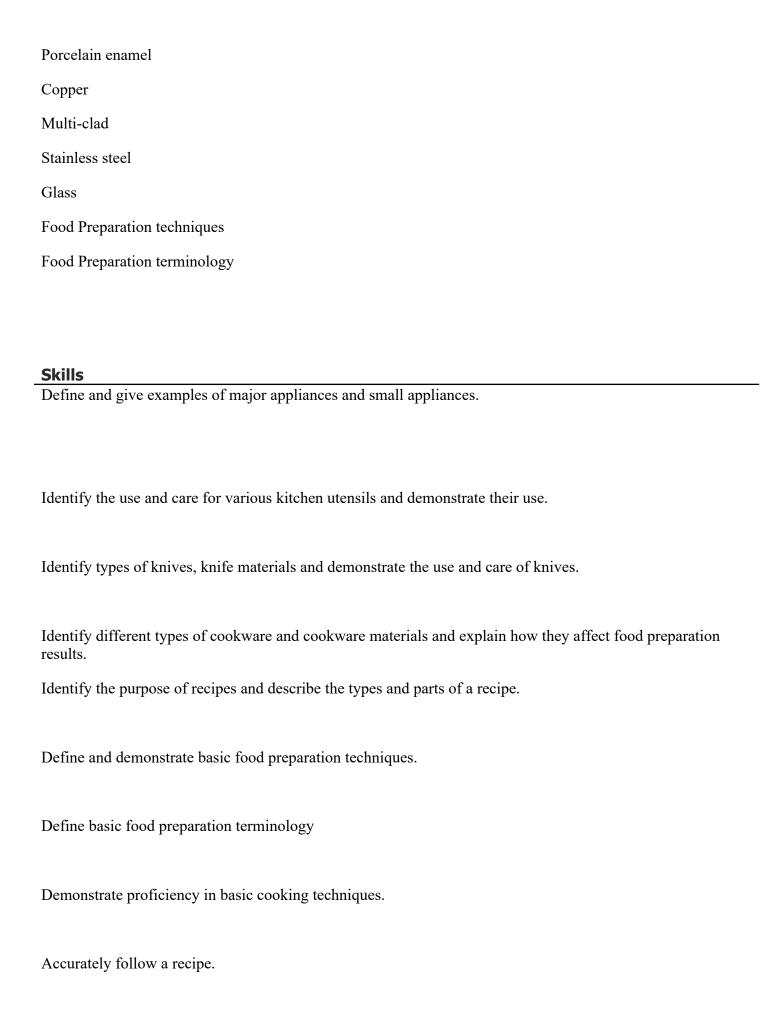
Content Area: Family and Consumer Sciences
Course(s): Culinary Arts

Course(s):
Time Period:
Length:
Status:

Culinary Arts
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Enduring Understandings
Knowledge of large and small kitchen tools and how to use them properly leads to healthy, tasty food.
Food preparation tools and equipment have specific uses and affect food preparation outcomes.
Proper work habits in food preparation are necessary to health, safety, and sanitation.
Successful product outcomes depend on accurate interpretation of recipes.
Knowing how to follow a recipe helps ensure successful food preparation outcomes.
Knowledge of how to utilize kitchen tools, and measure ingredients properly leads to culinary success.
Lifelong learning increases knowledge and can improve the quality of life.
Essential Questions
How can basic culinary skills help you live a better life in the 21st Century?
How do 21st Century culinary arts skills and equipment differ from those in the past? How are food outcomes affected?
What would the outcome of food preparation efforts be, if measuring techniques varied from household to household?

Why should you plan a schedule before beginning food preparation experiences?
How can the ability to identify and use food preparation tools and equipment correctly make you a successful cook?
Why is it important to be able to identify and create a good recipe?
Why is knowledge of appropriate knife use and knife selection an important culinary skill?
Content
Cookware
Cooking utensils
Bakeware
Cookware materials
Cooking tools
Smallwares
Knives
Knife Skills
Major Appliance
Small Appliance
Saucepan
Skillet
Stockpot
Double boiler
Cookware materials
Aluminum
Cast Iron



Differentiate a good recipe from a bad recipe.

Properly and accurately measure various ingredients.

Apply appropriate measuring and baking techniques and principles through a variety of lab experiences.

Resources

Food for Today

Guide to Good Food

Culinary Essentials

Cooks Illustrated

America's Test Kitchen

Standards

FCSE.9-12.1.2	Demonstrate transferable knowledge, attitudes, and technical and employability skills in school, community and workplace settings.
FCSE.9-12.2.4	Evaluate the effects of technology on individual and family resources in a global context.
FCSE.9-12.8.3	Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.
FCSE.9-12.8.3.5	Demonstrate procedures for safe and secure storage of equipment and tools.
FCSE.9-12.8.3.6	Identify a variety of types of equipment for food processing, cooking, holding, storing, and serving.
FCSE.9-12.8.5	Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.
FCSE.9-12.8.5.1	Demonstrate professional skills in safe handling of knives, tools, and equipment.
FCSE.9-12.8.5.3	Demonstrate knowledge of portion control and proper scaling and measurement techniques.