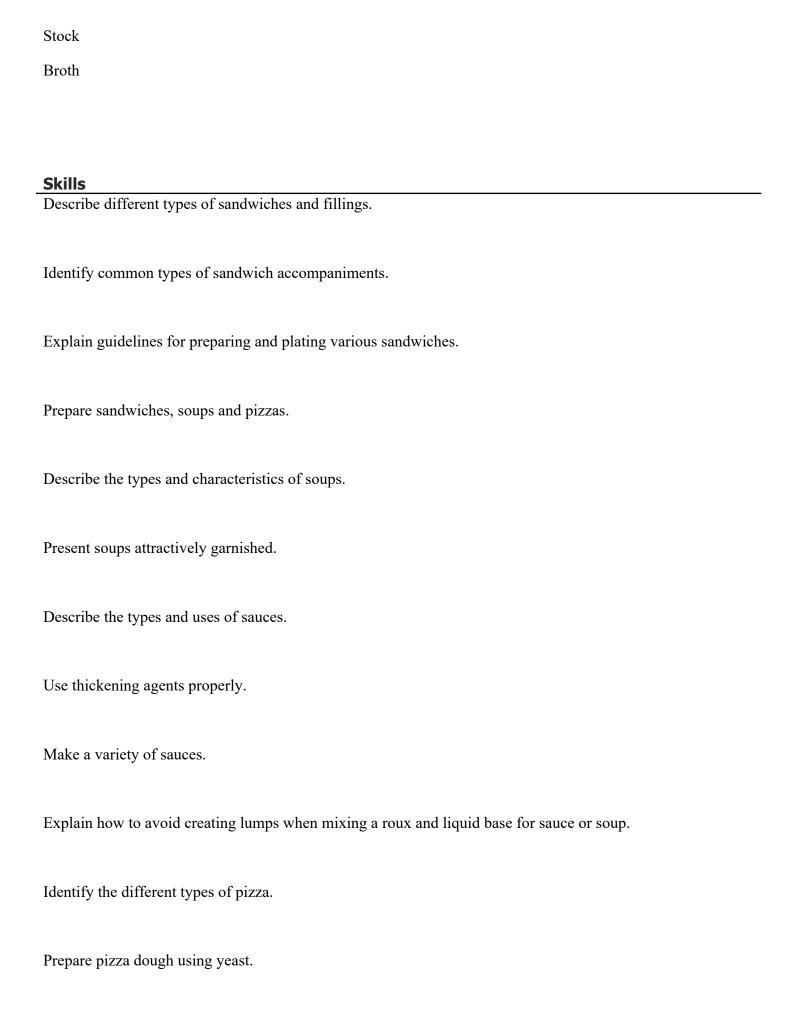
Unit 8: Sensational soups, salads, and sandwiches

Content Area: Language Arts Literacy
Course(s): Culinary Arts

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Time Period: April
Length: 8 blocks
Status: Published

Enduring Understandings
Following a recipe and accurate measuring techniques ensure successful food preparation outcomes.
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.
Knowledge of how to utilize kitchen tools, follow a recipe and measure ingredients properly leads to great tasting food.
Cooking methodologies require the application of scientific principles while encouraging
Culinary creativity.
Lifelong learning increases knowledge and can improve the quality of life.
Essential Questions
How can you express your creativity with the creation of soups, salads, sandwiches and pizzas?
Why are the possibilities limitless when it comes to making soups, salads, sandwiches and pizzas?
Why are soups, salads, sandwiches and pizza popular across all nationalities and all age groups?

What are the attributes of an aesthetically pleasing soup, salads, sandwiches & pizza creations?
How does plate composition affect the sensory appeal of food?
How does planning a schedule before beginning food preparation experiences improve work efficiency and final product outcomes?
Why is it important to Demonstrate teamwork and leadership skills in the foods lab?
Content Salad
Dressing
Vinaigrette
Emulsion
Salad greens
Garnish
Presentation
Sandwich
Open face
Finger sandwich
Wrap
Burger
Filling Focaccia
Pizza
Toppings
Soup



Create a unique gourmet pizza attractively presented.

Resources

Food for Today

Guide to Good Food

Culinary Essentials

Cooks Illustrated

America's Test Kitchen

Bon Appetit

Standards

FCSE.9-12.1.2	Demonstrate transferable knowledge, attitudes, and technical and employability skills in school, community and workplace settings.	
FCSE.9-12.1.2.3	Apply communication skills in school, community and workplace settings and with diverse populations.	
FCSE.9-12.1.2.4	Demonstrate teamwork skills in school, community and workplace settings and with diverse populations.	
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.	
FCSE.9-12.8.5.6	Prepare various stocks, soups, and sauces using safe handling and professional preparation techniques.	
FCSE.9-12.8.5.8	Prepare various salads, dressings, marinades, and spices using safe handling and professional preparation techniques.	
FCSE.9-12.8.5.9	Prepare sandwiches, canapes and appetizers using safe handling and professional preparation techniques.	
FCSE.9-12.8.5.12	Demonstrate professional plating, garnishing, and food presentation techniques.	
FCSE.9-12.9.5	Demonstrate use of science and technology advancements in food product development and marketing.	
FCSE.9-12.9.5.3	Prepare food for presentation and assessment.	
FCSE.9-12.9.5.4	Maintain test kitchen/laboratory and related equipment and supplies.	