

Buckles-JRCUL-off-site learning packet day 1

Academic/Career & Technical Related/Demonstration Lesson Plan

Instructor Buckles Date _____

Program/Class CUL JR Period AM

State Indicator/Competency:

22.6.5 List common spices and herbs and describe their uses.

Instructional Objective(s):

Student will list 5 of 5 tastes 100% accuracy

Student will list 4 of 5 senses at 100% accuracy

Student will explain how flavor is changed by ripening/aging at 100% accuracy

Student will explain how flavor is changed by temperature at 100% accuracy

Student will explain how flavor is changed by preparation/cooking at 100% accuracy

Student will describe in writing 3 of 4 ways how flavor looks at 100% accuracy

Student will describe in writing 3 of 5 ways flavor smells at 100% accuracy

Student will describe in writing 3 of 5 ways flavor feels at 100% accuracy

Student will describe in writing 3 of 5 ways flavor sounds at 100% accuracy

Student will list 3 of 3 reasons to use seasonings at 100% accuracy

Student will list 4 of 4 basic types of seasoning ingredients at 100% accuracy

Student will list 3 of 4 types of salt and give a description of each type at 100% accuracy

Student will list 2 of 2 types of pepper at 100% accuracy

Student will list 4 of 4 types of sweeteners at 100% accuracy

Materials:

Text Book

Work Sheets

Method of Instruction:

Student led learning

Activities:

Read 161–171 of the Culinary Arts text

Work sheet

Closure:

Turn in work sheets

Assessment:

Completion of assignment. Each correct answer is worth .25 points for a total of 10 points.

Name _____ Number _____

Sensory Perception

Read 161–171 of the Culinary Arts text.

List The Five Tastes

- 1.
- 2.
- 3.
- 4.
- 5.

The Four Other Senses

- 1.
- 2.
- 3.
- 4.

Explain How Flavor is Changed-give an example

1. By Ripening or Aging: Give Example
2. By Temperature: Give Example
3. By Preparation and Cooking: Give Example

Describe How Flavor Looks

- 1.
- 2.
- 3.

Describe How Flavor Smells

- 1.
- 2.

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3.

Describe How Flavor Feels

1.

2.

3.

Describe How Flavor Sounds

1.

2.

3.

Seasoning and Flavoring Food

Three Reasons to Use Seasonings

1.

2.

3

Basic Types of Seasoning Ingredients

1.

2.

3.

4

Types of Salt and Description

1.

2.

3.

Types of Pepper

1.

2.

Types of Sweeteners

1.

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2.

3.

4.