

Academic/Career & Technical Related/Demonstration Lesson Plan

Instructor Buckles

Date assignment 2

Program/Class CUL SR

Period PM

State Indicator/Competency:

1.1.6. Explain the importance of work ethic, accountability and responsibility and demonstrate associated behaviors in fulfilling personal, community and workplace roles.

Instructional Objective(s):

Student will list position responsibilities with-in the Maple Leaf kitchen and restaurant at 100% accuracy.

Materials:

Handout-guided notes

Method of Instruction:

Lecture and guided tour

Activities:

1. Chef-Manager of the Kitchen

- Responsible for assisting the instructor.
- Complete daily mise en place checklist based on menu.
- Inform and note when someone is out of position and off task.
- Correct and inform instructor of safety and sanitation violations.
- Excuse kitchen positions for shift change.
- You are responsible for the cleanliness of the kitchen.
- Anything missed is your responsibility. You are the inspector.
- You are the last person to change.
- Assign an expeditor.

2. Sous Chef-Under Chef 2nd in charge, main job is to support the Chef

- Responsible for turning-on equipment.
- Set-up of hot line.
- Garnishes.
- Responsible for all plates, clean when used, hot plates hot-cold plates cold
- Responsible for all line utensils.
- All hot foods being ready to serve by 10:15 and plate presentation.
- Do not leave the hot line until all orders are prepared and enough food is ready for the next shift.
- All equipment must be clean
- Floors swept
- You BACK UP the Chef

Hot Line-Cooks

- Prepare and plate-up all hot entrees.

- Clean the hot well area.
- Clean all equipment underneath the hood system.
- Sweep and mop the floor from the dish machine to the pot and pan area.
- hot food plates hot-cold plates cold.

Tournant-Roundsman

- Fill-in for anyone that is absent.
- Special assignments.
- Help where needed, etc.
- Breaks down all boxes, and places them in the correct dumpster.
- Makes ice cream and ice cream service set up.

Pots/Pans

- All pots and pans must be cleaned, sanitized and put in their exact storage location.
- Clean and rotate stock in walk-in cooler and freezer.
- Stock boxes should be broken down and put in cardboard dumpster
- Make sure trash cans are in the kitchen with a trash bag, and at end of shift emptied as needed, cleaned, and with liners for the senior shift.
- Put away stock in dry storage and organization.
- Assist dish area

Dish

- Set-up and operate dish machine.
- All dishes, flatware, and glassware must be cleaned, sanitized and put away.
- Area must be clean, free of dirty dishes, glassware, flatware.
- Area swept and mopped before being excused for shift change.
- Assist pot area.

Garde Manager-Cold Food Kitchen

- Prepare entrée salad and side salads.
- Prep and set-up sandwich station.
- Label, date and organize walk-in.
- Clean prep sink.
- Clean tables and sandwich station.
- Sweep floor entire kitchen floor.
- Responsible for cold food plates cold
- Prepare dressings

Potager-Soup

- Prepare soups.
- Prepare stocks.
- Prepares soup garnishes.
- Set-up soup station. Bowls, doilies, disposables, spoons.
- Cleans kettles and steamer.

Baker-Breads ,baked goods

- Mix bread for the day
- Slice bread for today.
- Prepare & pipe compound butter.

- Set-up bread station.
- Clean the baker's counter tops, flour bins.
- Clean mixers
- Sweep and mop bakers' area

Patissier-Pastries

- Prepare, plate-up and garnish desserts.
- Clean any equipment used in the pastry/baker's area.
- Organize the freezer.
- Clean and organize pastry tables and all scales.
- Cleans and organizes small equipment shelves.
- Cleans and maintains under-counter freezer

Servers & Host/Hostess

- Clean carpet & tile.
- Line-up tables and chairs, team set tables.
- Familiarize yourself with the menu and pronunciations of entrees
- The Host or Hostess approves your work,.
- You are expected to help the kitchen for lunch wherever needed.
- Slice lemons
- Prep all beverages
- See additional side work for details
- Dining area must be ready for service by 10:15.

Steward-Stockroom

- Organizes and rotates dry stock
- Organizes and rotates frozen stock
- Organizes and rotates refrigerated stock
- Organizes and rotates supplies and chemicals
- Cleans and maintains sanitary conditions in dry goods area
- Cleans and maintains sanitary conditions in freezer
- Cleans and maintains sanitary conditions in walk in cooler
- Cleans and maintains sanitary conditions in storage area
- Checks invoices for accuracy
- Maintains software records

Closure:

Class will repeat all positions and correct pronunciations.

1. Chef-Manager of the Kitchen
2. Sous Chef-Under Chef 2nd in charge, main job is to support the Chef
3. Hot Line-Cooks
4. Tournant-Roundsman
5. Pots/Pans
6. Dish
7. Garde Manager-Cold Food Kitchen
8. Potager-Soup
9. Baker-Breads ,baked goods

10. Patisier-Pastries
11. Servers & Host/Hostess
12. Steward-Stockroom

Whip around pass questions for each position responsibility.

Who Completes daily mise en place checklist based on menu.

Who Inform sand notes when someone is out of position and off task.

Who Correcst and informs instructor of safety and sanitation violations.

Who Excuses kitchen positions for shift change.

You are responsible for the cleanliness of the kitchen.

Who is the inspector.

Who is the last person to change.

Who Assigns an expediter.

Who is 2nd in charge, and main job is to support the Chef

Who prepares and plates-up all hot entrees.

Who fills-in for anyone that is absent.

Who cleans all pots and pans

Who make sure trash cans are in the kitchen with a trash bag, Who assists dish area

Who sets-up and places the trash cans before the class starts lab?

Who prepares entrée salad and side salads.

Who labels, date sand organizes the reach in cooler.

Who prepares dressings

Who prepares soups.

Who set-up soup station. Bowls, doilies, disposables, spoons.

Who sets-up bread station.

What is a Patisier

Who lines-up tables and chairs, team set tables.

Who organizes and rotates dry stock, frozen stock, refrigerated stock, supplies and chemicals

Assessment:

Written Test

Blizzard Bag assignment 2

Based on the provided lesson Plan you are to choose 3 of the positions above and write a 60 word job description for each of the chosen positions. There is not enough info provided to complete the task so you must be able to come up with additional information to make the 60 words.

Hint: Based on the brigade system you could come up with a statement such as;

The Baker reports directly to the Sous Chef who assigns tasks for the baker to complete. (15words)