

Culinary Arts Course Layout and Cooking Schedule

In order to provide Luther learners with an AMAZING culinary experience, students are asked to bring in KEY ingredients we will be using weekly. This could be problematic if a student assigned ingredients doesn't bring them in as it may mean our class will not be able to fully participate in the cooking experience. Therefore, it is **super important** that kids are responsible to bring in their ingredient when due. Below is the list of items. What your child is responsible for bringing in is highlighted below. KEEP THIS POSTED ON YOUR REFRIGERATOR.

It will also be available on my website: www.myclasscancook.com

*Let me know if this is a problem ASAP. Thanks! lisaraluy@burbankusd.org

<p>Week of: <i>August 12</i></p> <p>Topic: Kitchen Safety</p>	<p>In the Classroom:</p> <ul style="list-style-type: none"> Kitchen safety worksheet with Google slide presentation; Kitchen Safety Quiz; Kitchen Safety Group (Kitchen) Poster; Tour of the Kitchen <p>In the Kitchen: Kitchen logistics</p> <p>Materials Needed: 1 bottle of Dawn Dish Soap 2 rolls of paper towels</p> <div style="border: 1px solid black; padding: 5px; width: fit-content; margin-left: auto;"> <p>Students Assigned: Adrian Jaylin Josh Renzo</p> </div>
<p>Week of: <i>August 19</i></p> <p>Topic: Proper Food Handling</p>	<p>In the Classroom:</p> <ul style="list-style-type: none"> Proper hand washing practice in the kitchen; Food Handling Packet; Food Handling Videos; Proper Food Handling Quiz; Foodborne Illness Worksheet <p>In the Kitchen: Properly washing dishes and keeping kitchen clean</p> <p>Materials Needed: 1 (4-pound) bag of sugar 1 pound UNSALTED butter 1 box of "sandwich"-size zip top plastic bags</p> <div style="border: 1px solid black; padding: 5px; width: fit-content; margin-left: auto;"> <p>Students Assigned: Justin Ayanna Abigale Olivia</p> </div>
<p>Week of: <i>August 26</i></p> <p>Topic: Knife Practice/ Potatoes</p>	<p>In the Classroom:</p> <ul style="list-style-type: none"> Culinary Themes: Utensils; Utensils Quiz <p>In the Kitchen: Practice Cuts (julienne, chop, dice, cube, slice) German Potato Salad</p> <p>Materials Needed: 1 box PRECOOKED bacon 1 (5-pound) bag Yukon Gold potatoes 1 bunch Italian flat-leaf parsley</p> <div style="border: 1px solid black; padding: 5px; width: fit-content; margin-left: auto;"> <p>Students Assigned: Jayden Chance Samuel Ian</p> </div>
<p>Week of: <i>September 2</i></p> <p>Topic: Eggs</p>	<p>In the Classroom:</p> <ul style="list-style-type: none"> Culinary Themes: Food Allergies <p>In the Kitchen: Perfect Hard-boiled Eggs Classic Quiche</p> <p>Materials Needed: 1 bag shredded cheddar or gruyere cheese; 1 box/bunch chives; 1 bag baby spinach 1 quart half-and-half</p> <div style="border: 1px solid black; padding: 5px; width: fit-content; margin-left: auto;"> <p>Students Assigned: Serengeti Ben Joseph Dimitri S.</p> </div>

Culinary Arts Course Layout and Cooking Schedule

<p><i>Week of: Sept. 9th</i></p> <p>Topic: Fruits</p>	<p>In the Classroom:</p> <ul style="list-style-type: none"> Culinary Themes: Baking; Pie-Your-Way; Pate Brisee Quiz <p>In the Kitchen: Fruit Salsa with cinnamon crisps; Apple Hand Pies</p> <p>Materials Needed: 3 kiwi fruit, 2 pounds Granny Smith apples, 1 box strawberries, 1 (5-pound) bag all-purpose flour</p> <div data-bbox="987 191 1520 363" style="border: 1px solid black; padding: 5px;"> <p>Students Assigned: Diego Narek Danny Benya</p> </div>
<p><i>Week of: Sept. 16th AND 23rd</i></p> <p>Topic: Vegetables</p>	<p>In the Classroom:</p> <ul style="list-style-type: none"> Culinary Themes: Food in History; Personification of a Key Concept (research a vegetable) <p>In the Kitchen: Roasted Vegetable Spread; Blanched String Beans; Broccoli Bow Tie Pasta</p> <p>Materials Needed: 1 pound Roma tomatoes, 2 red bell peppers, 2 pounds string beans, 2 pounds broccoli crowns (or bagged broccoli), 1 pound box farfalle pasta (bow-tie)</p> <div data-bbox="1008 630 1495 802" style="border: 1px solid black; padding: 5px;"> <p>Students Assigned: Dimitri G. Adrian Audra Josh</p> </div>
<p><i>Week of: Sept. 30th</i></p> <p>Topic: Salad</p>	<p>In the Classroom:</p> <ul style="list-style-type: none"> Salad-Your-Way Google slide assignment <p>In the Kitchen: Students get to create/chose the kind of salad and vinaigrette they create.</p> <p>Materials Needed Vary by Kitchen: Each group will have to figure out their food materials.</p>
<p><i>Week of: Oct. 7th and 14th</i></p> <p>Topic: Breads</p>	<p>In the Classroom:</p> <ul style="list-style-type: none"> Culinary Themes: Ingredients used in cooking; Ingredients Quiz <p>In the Kitchen: Leavened Bread: Challah; Unleavened Bread: Tortillas; Quick-Bread; Zucchini-Lemon Loaf</p> <p>Materials Needed: 1 (5-pound) bag bread flour 1 pound UNSALTED butter 2 large zucchini squash 3 large lemons</p> <div data-bbox="1024 1402 1511 1575" style="border: 1px solid black; padding: 5px;"> <p>Students Assigned: Renzo Jaylin Justin Olivia</p> </div>
<p><i>Week of: Oct. 21st</i></p> <p>Topic: Nuts and Seeds</p>	<p>In the Classroom:</p> <ul style="list-style-type: none"> Dairy Worksheet; Dairy Quiz <p>In the Kitchen: Nut butters; Best PB&J Sandwich; Trail Mix</p> <p>Materials Needed: 2 pounds SHELLED and UNSALTED peanuts; 2 boxes strawberries; 2 large lemons; 1 package sliced white bread</p> <div data-bbox="1024 1675 1511 1848" style="border: 1px solid black; padding: 5px;"> <p>Students Assigned: Ayanna Abigale Jayden Chance</p> </div>

Culinary Arts Course Layout and Cooking Schedule

<p>Week of: <i>Oct. 28th</i></p> <p>Topic: Legumes</p>	<p>In the Classroom:</p> <ul style="list-style-type: none"> Pasta Worksheet; Pasta Quiz <p>In the Kitchen: White Bean Dip; Roasted Corn and Black Bean Salad</p> <p>Materials Needed: 2 cans cannellini beans; 3 lemons; 1 can black beans, 1 pint cherry tomatoes; 1 bunch cilantro</p>	<p>Students Assigned:</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 50%;">Samuel</td> <td style="width: 50%;">Ian</td> </tr> <tr> <td>Serengeti</td> <td>Ben</td> </tr> </table>	Samuel	Ian	Serengeti	Ben		
Samuel	Ian							
Serengeti	Ben							
<p>Week of: <i>Nov. 4th</i></p> <p>Topic: Pasta</p>	<p>In the Classroom:</p> <ul style="list-style-type: none"> Each kitchen must submit a recipe using the provided “recipe template” in Google classroom. Recipes must contain a picture of the pasta dish the kitchen created. Collaborative Food Review: Students will rate pasta dishes. <p>In the Kitchen: Pasta-Your-Way</p> <p>Materials Needed Vary by Kitchen: Each group will have to figure out their food materials.</p>							
<p>Week of: <i>Nov. 11th</i></p> <p>Topic: Proteins</p>	<p>In the Classroom:</p> <ul style="list-style-type: none"> Meat Worksheet with Google Slides; Meat Quiz <p>In the Kitchen: Meatball Sliders</p> <p>Materials Needed: 1 wedge parmesan cheese; 1 bunch parsley; 1 package Hawaiian Rolls; 1 LARGE can crushed tomatoes</p>	<p>Students Assigned:</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 50%;">Dimitri S.</td> <td style="width: 50%;">Joseph</td> </tr> <tr> <td>Derek</td> <td>Narek</td> </tr> </table>	Dimitri S.	Joseph	Derek	Narek		
Dimitri S.	Joseph							
Derek	Narek							
<p>Week of: <i>Nov. 18th</i></p> <p>Topic: Rice</p>	<p>In the Classroom:</p> <ul style="list-style-type: none"> Setting the Table <p>In the Kitchen: Rice Pudding; Mediterranean Rice</p> <p>Materials Needed: 1 (4-pound) bag sugar; 1 quart half-and-half; 1 package pine nuts; 1 quart chicken stock</p>	<p>Students Assigned:</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 50%;">Benya</td> <td style="width: 50%;">Dimitri G.</td> </tr> <tr> <td>Audra</td> <td>Danny</td> </tr> </table>	Benya	Dimitri G.	Audra	Danny		
Benya	Dimitri G.							
Audra	Danny							
<p>Week of: <i>Dec. 2nd</i></p> <p>Topic: Dinner with Friends</p>	<p>In the Classroom:</p> <ul style="list-style-type: none"> Eating with Your Eyes Worksheet <p>In the Kitchen: Preparation for “Dinner with Friends”. This is a ticketed event for the evening of December 6th. A catered meal will be prepared by ALL culinary arts and catering classes for family and friends.</p> <p>Materials Needed: 3 pounds Roma tomatoes; 3 pounds lemons; 1 pound limes; 2 pints heavy cream</p>	<p>Students Assigned:</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 33%;">Adrian</td> <td style="width: 33%;">Josh</td> <td style="width: 33%;"></td> </tr> <tr> <td>Jaylin</td> <td>Renzo</td> <td>Justin</td> </tr> </table>	Adrian	Josh		Jaylin	Renzo	Justin
Adrian	Josh							
Jaylin	Renzo	Justin						
<p>Week of: <i>Dec. 9th</i></p> <p>Topic: 13th Annual Cookie Contest</p>	<p>In the Classroom:</p> <ul style="list-style-type: none"> Each kitchen must submit a recipe using the provided “recipe template” in Google classroom. Recipes must contain a picture of the cookie the kitchen created. Luther Staff judge cookies based on: <i>creativity, taste and presentation.</i> <p>In the Kitchen: Each kitchen prepares a cookie for the contest.</p> <p>Materials Needed: These will depend on cookie recipes chosen by each kitchen and each kitchen is responsible to bring in what they need except for: AP flour, white sugar, vanilla and spices.</p>							

Week of December 16th: Kitchen Clean-Out and Final Exam.