



KITCHEN ESSENTIALS

COMPETENCIES

Mise en Place

Sanitation

Kitchen Equipment ID

Employability Skills

ESSENTIAL QUESTIONS

1. I can explain what mise en place means, steps involved, and why it is important.
2. I can explain how to appropriately clean and sanitize my kitchen.
3. I can identify the equipment within my kitchen.

Are you ready?...

You are about to embark on a baking adventure where you will explore the world of culinary arts in a quest to be Master Chef. There will be challenges and opportunities to earn badges individually and as a team. These badges will give you XP points that will unlock special privileges and opportunities for you and your team and move you closer towards becoming...



Learning Targets:

- I can act as a responsible employee.
- I can identify professional kitchen equipment and techniques.
- I can prepare food using variety of skills.

CULINARY SKILLS

A successful restaurant & bakery will pride themselves in

Teamwork

Your team is a well-oiled machine. Completes tasks with precision and with time to spare.

Product Quality

You could sell this product
Excellent taste, texture, and appearance.

If you exceed my expectations in these areas, your team can earn a badge.

EMPLOYABILITY SKILLS

The following skills will give you the tools to be successful in school, a career, and in life. You will have the opportunity to demonstrate these characteristics everyday. Items will be awarded randomly throughout class to students that are demonstrating exemplary employability skills.

Creativity:

- ❖ Owns learning through risk taking & growth mindset
- ❖ Thinks differently about how to approach learning.
- ❖ Presents ideas in exciting and new formats.

Collaboration:

- ❖ Helps team solve problems, manages conflicts, stays focused.
- ❖ Shares ideas that helps team succeed
- ❖ Gives useful feedback
- ❖ Dependable & responsible

Critical Thinking:

- ❖ Develops questions & gathers resources to understand & solve problems.
- ❖ Thinks for themselves.

Communication

- ❖ Asks questions
- ❖ Good attitude, team player, leader, respectful.





CHANCE CARDS

Everyday I will be looking for bakery employees demonstrating extraordinary employability skills.

Creativity
Communication
Collaboration
Creativity

I will award students with a chance card that will varying benefits that can be redeemed in class. Chance cards can be traded with other classmates.

CULINARY MISSIONS

Each week I will post a new bakery mission on Google Classroom for the opportunity to earn individual XP. The points will vary depending on the quest. You have one opportunity to complete the quest so give it your best effort!

TEAM BADGES

Every day I will be looking to award bakery's demonstrating excellence in:

SAFETY & SANITATION
TEAMWORK
PRODUCT QUALITY

Each badge will be awarded to each employee that was present.

LEVELS

LINE COOK	1000 XP	3x5 notecard can be used on test
SOUS CHEF	2000 XP	Full page notes can be used on test or partner with another sous chef
MASTERCHEF	4000 XP	Mastered content; exempt from test.