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Brunswick School Department International Cuisine Equipment

| Essential Understandings | When preparing food, you need certain kinds of equipment to help you work easily, successfully and safely. |
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| Essential Questions | What are the names of the pieces of equipment used in the kitchen? What is the purpose of each piece of equipment? |
| Essential Knowledge | Knives are designed to do a specific type of cutting job. Cookware comes in many shapes, sizes and materials and has a variety of uses. There are a variety of tools for mixing including some which are electric. Measuring equipment is necessary to ensure proper amounts are |
| Vocabulary | used in a recipe. <u>Terms</u>: colander, rolling pin, pastry blender, measuring spoons |
| Essential Skills | Choose the appropriate piece of equipment for the job. Organize the kitchen by grouping like pieces of equipment. Use the correct measuring equipment to follow a recipe. Defend the use of a piece of equipment for a cooking task. |
| Related Maine Learning Results | Derend the use of a piece of equipment for a cooking task. Health and Physical Education A. Health Concepts A1.Healthy Behaviors and Personal Health Students predict how behaviors impact health status. |

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| | C. Health Promotion and Risk Reduction |
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| | C2.Avoiding/Reducing Health Risk |
| | Students demonstrate a variety of behaviors to avoid or reduce |
| | health risks to self and others. |
| | a. Develop ways to recognize, avoid, or change situations that |
| | threaten the safety of self and others. |
| | b. Develop injury prevention and response strategies including |
| | first aid for personal, family, and community health. |
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| | Career and Education Development |
| | B. Learning About and Exploring Education and Career and Life |
| | Roles |
| | B1.Relationships Among Learning, Work, the Community, and the |
| Related | Global Economy |
| Maine Learning | Students evaluate strategies for improving educational |
| Results | achievement, increasing participation as an involved citizen, |
| | and increasing work options and earning potential in a 21 st |
| | century global economy. |
| | B3.Education and Career Information |
| | Students use previously acquired knowledge and skills to |
| | evaluate and utilize a variety of resources to articulate a plan |
| | and make decisions for post-secondary education. |
| | C. Learning to Make Decisions, Plan and Create Opportunities, and |
| | |
| | Make Meaningful Contributions |
| | C1.The Planning Process |
| | Students use the planning process to make school-to-school |
| | and school-to-work decisions. |
| | a. Self-knowledge |
| | b. Looking for and creating personal career options |
| | c. Decision-making skills |
| Sample | Kitchen equipment scavenger hunt |
| Lessons | Measure ingredients while following a recipe |
| And | Worksheet |
| Activities | Cooking in the food laboratory |
| Sample | |
| Classroom | Test on kitchen equipment |
| Assessment | Food laboratory |
| Methods | |
| | Publications: |
| Sample | <u>Discovering Food and Nutrition</u>-Glencoe/McGraw Hill, 2001 |
| Resources | |
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