**Lesson Plan Title: Application Activity for Chapter 4 and 5 Review**

**Subject area: Culinary 2**

**Recommended Course(s): Foundations of Restaurant Management and Culinary Arts Level 2**

**Objectives:**

4.5 Design attractive salads.

4.9 Prepare vinaigrettes and other emulsions.

5.7 List the factors that help to determine an operation’s quality standards.

5.8 Identify ways to communicate quality standards and give examples of standards a

Food service operation might use.

5.12 Write purchase orders for items to be purchased.

**Lesson Summary/Outline**

This lesson gives the students a hands on application for some of the information in chapter 5 while reviewing the salad and dressing techniques learned in chapter 4. It took me two days to complete the lesson and I have my students for 180 minutes so it may take you longer.

**Have a salad option bar arranged on the counter similar to a food cooking show. We included ingredients that the students may not normally see in their home salads.**

**Motivator/Opening:**

□ Identify what type of operation you would like to own in the future.

**Learning Activity:**

* Create a salad and dressing that meets your operation type and your goals.
* Write down each food item used and how much is used.
* Pay attention to presentation and plating
* See Ms. Robbie to get a picture taken of your salad.
* Eat your salad.
* Think of the factors related to a quality standard and write a Quality Standard for each item in your salad.
  + Example: Lettuce – will be a mix blend of greens that are crisp, fresh and free of blemishes.
* Create a Product Specification sheet for each item in your salad. (like p. 113 in the workbook)
* Create a Food cost sheet for one plate(see example below)

|  |  |  |  |
| --- | --- | --- | --- |
| **Description** | **Unit Cost** | **Quantity Used** | **Cost** |
| Mixed Salad Greens | 10.00 for 5 Lb Bag | 2 C | .50 |
| Tomatoes | 12.00 per case | 1 | .75 |
| Onion Dressing | 5.00 Per Quart | 2 T | .25 |

Total Cost 2.00

* What should you price your salad for on the menu assuming it is a 33% food cost?
* Cost of your product/.33=menu price
* 2.00/.33 = 6.06
* Menu Price would be $6.75
* Your restaurant is forecasted to sell 100 salads per day for 1 week. Prepare a Purchase Order that would reflect your needs. (see P. 118 in the workbook)
* Be sure to list your restaurant Information
* Your Vendor is
  + ABC Food Service
  + 123 Make Believe Street
  + Some City, USA 12345
  + Phone number 918-123-4567
  + Contact Person is John Smith

**Evaluation:**

* Write a short statement. How does your salad match your type of operation and meet you goals? What changes do you need to make either in the type of operation or in the creation of the salad?
* Staple this sheet, your type of operation and goal and your salad picture with your completed work.

**Materials needed:**

I printed off the costing sheet that we use to order for them to price out their salads.

**Resources:**

Salad and dressing food items.

Purchase order form

**Submitted by**

Robbie Rardin

**Contact Information**

[rardiro@tulsaschools.org](mailto:rardiro@tulsaschools.org)

918.925.1249