Cooking 3 and advanced………..Dinner with Julia………A and B

Thursday 12:30 to 2:00

An advanced cooking experience specializing in the techniques assosciated with Julia Child. Students will plan a complete luncheon that would be presented at a special occasion party for 10. Budget, equipment, timing, serving, and dietary concerns to be covered

1 Intro and pre test. Hold harmless forms, interview students to asses skill levels and previous experiences. Review syllabus and confirm project list. Collect supply fees. Cover safety issues and classroom rules. Supply parents with teacher contact info and review absentee procedures.

2 Research and study of Julia Child’s methods. Vote on items. Work on ingredient list. Start research on cost and availability/seasonal item replacements.

3 cont.

4 Starters. Vegetable, fruit

5

6

7 salad

8

9

10 maindish/warm casserole

11

12dessert and décor/presentation

13

14present one item to parent, serving etiquette

15post test. Review projects, critique and adjust syllabus for second semester

1 intro as first semester and pre-test. Have first semester or returning students greet and “teach” new students. Review contact and allergy info.

Students will design and prepare items that would be served at a special occasion meal for four, a parent anniversary, birthday, or other private family occasion. A menu and recipe book will be created for future reference and presented to parents at the Spring farm demo.

2 recipe and choices finalized. Ingredient and budget set. Common food allergies, and review of food safety procedures.

3 appetizer

4

5soup/salad

6

7main dish and side

8

9Desert and table setting

10

11 Decide demo project, make a list of skills and supplies needed.

12 Practice demo and work out details for guest instruction

13 Set up all supplies and print off directions. Finalize previous work.

14 One day project…….. manners etiquette lesson, serving technique

15 Demo for public…………last day of class.