OAKLAND CUSD #5

CULINARY OCC May 11-15, 2020

DANIELLE PENDERGAST-WHITE

Week of May 11-14, 2020 Family and Consumer Sciences Mrs. Pendergast-White

My office hours will be Monday9-11, Tues 1-3, and Thursday 11-1. I will do my best to check my email multiple times each and every day in order to answer any questions that parents or students have. Please do not ever hesitate to contact me, I understand this is all new and stressful, and I am happy to answer any questions or help in any way possible in order to ease any stress on both parents and students.

Notes: Students may email me any completed work. If email is not an option, please feel free to drop work off at the Oakland School Foyer.

Email: danielle.pendergast-white@oakland5.org

Class	Choice 1	Choice 2	Choice 3 (Enrichment)
Culinary Occ	Write a letter to next year's Culinary Oc Seniors. Provide some advice for their senior year in general, as well as in the Culinary Occupations Class. The letter should be at least a half of a page. Submit this to me via email if you can, or drop it off at the school foyer.	Remember when the class wanted to do Free Cook Fridays, but we never could because we had Sip N Study on Friday? Now is your chance to have Free Cook Last Week of School. Create, cook, bake anything you have been wanting to try to make, but have not had the chance to do! Complete the evaluation of the dish describing the Aroma, Color, Taste, and Texture, and rate this. Send a copy of the recipe with the evaluation. Take a picture if you can and send it to me with the completed recipe evaluation via Email or drop it off in the foyer! I cannot wait to see this.	Research a career within the Culinary Arts. In writing provide the following information: 1. Description of the career you choose, including the roles the position serves in the Culinary Arts industry. 2. Description of formal training that is needed for this career, as well as actual training programs where you can receive this training. 3. An opinion of how well you think you would like to pursue this career within the

2 F-vvinte, H3 FC3	5, Iviay 11-14	Also, feel free to create a "Cooking Show" Video while you prepare the dish!	field of Culinary Arts & why or why not.
Interior Design	Choose two Mandalas to color using two different color schemes. Example: Primary Colors, Secondary Colors, Tertiary Colors, Complimentary Colors (directly across from each other on color wheel), neutral colors, etc. Label the design with color scheme chosen and colors used. Email me completed work or drop it off in the school foyer.	Create the same room with two different color schemes. You can do this on paper, or in the Design programs you are familiar with. Provide a brief written description of how the colors change the look and feel of the room. You may email me the completed project or drop it off in the school foyer.	Research a career within the Interior Design field. In writing provide the following: 1. A description of the career and job duties of the career. 2. A description of formal training for the career, and locations of where you could get this training. 3. Provide your opinion on this career interest for you personally. Would this be something you would truly be
Foods & Nutrition II	Provide a top 10 list of things you learned in Foods I & II. Think of food safety, sanitation, things you made, what you learned to make, skills you learned, what went well in your kitchens, etc. You can do this on paper, make a poster, create a google slide, etc. Email me completed work or turn it into the school foyer.	Instead of Free Cook Friday, this is Free Cook Last Week of School! Make anything you have wanted to try, but haven't made yet. Make it, bake it, send me a picture if you can, and complete the evaluation that goes over the aroma, taste, texture, etc. You may email me finished work or drop it off in the school foyer. Any questions just let me know!	interested in, why or why not? Research how Covid 19 has impacted food. Research ways this has impacted the restaurant industry, agricultural producers, and our food supply. In writing, provide ten ways Covid 19 has impacted food. Send your completed work via email or drop it off in the school foyer.

Conservation - Choice	e 2 P-W - Cul OCC	
Name:	J/1 m. 1 11-14	Date:
Name.	Recipe Evaluation	
Recipe Name:		

Evaluation of Dish: Write a descriptive word for each of the categories listed below that you feel describes the dish. Use a scale of 1 to 5 to rate each category. (5= fantastic, 1= awful)

	Aroma	Color	Taste	Texture
Descriptive Word				
Rating				

Overall Rating of Dish: Give an overall star rating of the dish (with 5 being fantastic and 1 being awful).



 Would you change anything if you made the dish again? Explain specifically what you would change. If you would not change anything, explain why not.