

Domain 4 Lesson Plan

Domain 4 - Kitchen Environment [approximately 3 hours of videos, labs, and projects]				
Lesson	Lesson Topic and Subtopics	Objectives	Exercise Labs	Workbook Projects and Files
Pre-Assessment Assessment time - 00:30:00	Kitchen Environment: Pre-Assessment			
Lesson 1 Video time - 00:03:38 Exercise Lab time - 00:00:00 Workbook time - 00:05:00	Describe the Kitchen Hierarchy The Kitchen Brigade	4.1 Describe the kitchen hierarchy 4.1.1 Prep cook, lead cook, chef de cuisine, executive chef, executive pastry chef, sous chef	N/A	Kitchen Roles – pg. 49 N/A
Lesson 2 Video time - 00:04:24 Exercise Lab time - 00:00:00 Workbook time - 00:20:00	Identify Equipment Safety Risks What to Do About Frayed Cords	4.2 Identify equipment safety risks 4.2.1 What to do about frayed cords	N/A	Safety Risks – pg. 51 N/A
Lesson 3 Video time - 00:04:02 Exercise Lab time - 00:04:00 Workbook time - 00:15:00	Basic Equipment Maintenance Tools and Appliances	4.3 Describe basic equipment maintenance 4.3.1 Knives (including sharpening angle), small appliances, cutting boards, tools	Knife Sharpening Tools	Equipment and Tool Maintenance– pg. 53 N/A
Lesson 4 Video time - 00:05:07 Exercise Lab time - 00:00:00 Workbook time - 00:15:00	Basic Workplace Safety Practices Safety and Avoiding Injuries Fire Safety	4.4 Describe basic workplace safety practices 4.4.1 Avoiding cuts, burns, slips, and falls, fire and electrical safety	N/A	Safety Hazards – pg. 55 N/A
Post-Assessment Assessment time - 01:00:00	Kitchen Environment: Post-Assessment			