

# Thornton Donovan School

Mr. Van Lesberghe

## HOLY CANOLI

### Class descriptive:

The class will bring the students from the theoretical knowledge to the practical appreciation of AMERICAN FOOD.



We will study the history of American cuisine and its influence on the USA. We will learn the traditional recipes of the New World and cook as many recipes as possible.

We will approach kitchen equipment and learn the appropriate techniques and hygiene required to prepare good and healthy food.

We will organize the group as a mini-kitchen with its chef, sous chefs, and preps.



### Class requirement:

The students will do the assigned reading and research as scheduled.

Each student will come ready to learn and work individually on research, homework and various quizzes and tests. The students will also be asked to work as a team in the kitchen.

Everybody in the kitchen MUST follow the simple rules of hygiene and safety.

Each student will need a clean apron and a kitchen towel when we are cooking.

Students will have regular homework, quizzes, and exams on the theoretical aspect of the class. Mid-term and Final Exams will also be scheduled.

Students will have a practical project once a week. The project may be prepared at home or cooked at school as scheduled.

Students will purchase the goods needed to cook during the year (a one time fee of \$200.00 per student).

