

Week of April 6-10, 2020

Family and Consumer Sciences

Mrs. Pendergast-White

My office hours will be Monday 9-11, Tues 1-3, and Thursday 3-5. 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	Covid 19 Impact on Restaurants. Watch the news, read articles, videos, etc. You will find a ton of information on how Covid 19 is impacting the restaurant industry. Think about, reflect, and answer the questions on the handout regarding the restaurant industry and Covid 19. Email me your completed work or drop it off in the foyer.	Cook, Cook, Cook! Find a recipe, maybe one that we have wanted to try for Sip N Study but have not had the chance to do so. Create this recipe and complete the evaluation of the dish describing the Aroma, Color, Taste, Texture, and rate this. Do a brief write up of the recipe, tasks in preparing, and final product (1 page or less) 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. Also, feel free to create a "Cooking Show" Video while you prepare the dish!	Famous Chef Project. Choose a famous chef from the list provided and research this chef. Include all information on the Famous Chef Project Worksheet. These will include pictures, early life, education/training, Mentors, Cuisine types/speciality dishes, awards/accomplishments, Famous for information, and four more interesting facts. You may create a poster or presentation. Send me a picture of the poster or a copy of the presentation or drop it off in the school foyer.

	<p>the utensil, describe the use and why someone would buy it! Send your finished product to me through email or drop it off in the school foyer.. Also, any questions just let me know!</p>		
Resource Management	<p>Review Consumer Rights in your Textbook on page 29. Complete the Consumer Rights Scenarios by reading the scenario and then determining which consumer right/and/or responsibility goes with the scenario. Write in complete sentences. You may email completed work or drop it off in the school foyer. Email me your answers if you can! Any questions just let me know.</p>	<p>Review your Consumer Rights on page 29 in the textbook. Read the Panera Letter to America and answer the questions that go with the letter regarding your consumer rights/responsibilities. Answer in complete sentences. Any questions just let me know! Email me your answers if you can, if not drop it off in the school foyer.</p>	<p>I have set up a Consumer Economics unit in Khan Academy for you. You can get on this, watch the videos, activities, and take the quizzes. Any questions just let me know. I am new at Khan so you may know more than I do, but the information is really great! I will check your progress in Khan.</p>
Child Development Child Development Continues	<p>Remember the research and presentations you did so amazing on about Child Safety & Hazards in the home? Read the Article "Is it Candy or Medicine? And answer the questions for the article in COMPLETE sentences. Email me your answers if you can, or drop it off in the school foyer! Any questions just let me know!</p>	<p>Remember the research and presentations you did so amazing on about Child Safety & Hazards in the home? Remember falls, burns, shock, small items, stairs, medicine, etc. You will become a small child and crawl and walk on your knees to get a "smaller" person perspective on dangers in your own home. Make a list of 10 things around your house that could be hazardous to a small child. You can write this on paper. You can create a Google Slide/PowerPoint Presentation and include</p>	<p>Remember the research and presentations you did so amazing on about Child Safety & Hazards in the home? Remember falls, burns, shock, small items, stairs, medicine, etc. You will create a video that focuses on at LEAST 10 safety hazards for young children. Include what the hazard is, how it is a danger for a child, and how to make it safe. Include your family in the video. Be creative and have fun! Email me your final product. Any questions just let me know!</p>

		<p>pictures. List the 10 hazards and what you could do to make them safe. Have fun with this, include your family members as well, maybe they will see something you don't. Email me your final product if you can, otherwise feel free to drop it off in the school foyer! Any questions, just let me know!</p>	
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P-W

Option 1 Cul Oc
Apr 6-10

As you all know, the COVID - 19 virus has impacted ALL of our lives. Some business sectors have been hit harder than others. One that is facing a lot of change is the restaurant industry, in a HUGE way. Since we "operate" a business, Sip N Study, it would be a great opportunity to think about the impact this is having on the industry. I don't want you to just think about Sip N Study, but about many restaurants and food facilities in general.

Please think about, read about, research, and write about the following questions.

There is a LOT of information about this out right now.

<https://www.bonappetit.com/story/food-businesses-covid-19>

<https://www.youtube.com/watch?v=JCwXr4KApl0>

Answer the following questions:

1. Identify opportunities for restaurant owners who have had to adapt their businesses due to the covid-19 pandemic?
2. Identify what labor changes will be needed with these new opportunities?
3. Identify what financial implications will there be with the new opportunities?
4. Identify what competition might they have?
5. Identify will there be any need to change daily operations?

Name: _____ Class: _____ Date Cul. Oc Apr 6-10

P. White
Choice 2

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.

PW

Cul Oc Opt 3
AP6-10

Famous Chef Project

Choosing a chef

You will be researching a famous chef of your choice.

Researching

You are required to find the following, but can always add more information:

- Pictures of chef/food/books (at least 6- 2 of chef, other 4 should be of logos {tv shows, restaurants, etc}, books, specialty dishes, etc)
- Early life
- Education/Training
- Mentors
- Cuisine types/specialty dishes
- Accomplishments/Awards
- Famous For (books, shows, restaurants)
- Items of Interest-4 interesting facts

Please keep this in mind as you do your research and write down your sources accordingly.

Format of Project

Once you have researched the required information you will need to choose a format for your project. You have a couple of choices:

Choice 1: Poster

Using your research, compose a creative, neat and organized poster. You can use any size of poster or paper to do this. If you need to put a few pieces of paper together that is just fine!

Choice 2: Google Slides or PowerPoint Presentation

There should be at least one slide for each of the following:

- 1) Cover
- 2) early life
- 3) education/training & mentors
- 4) cuisine types/specialty dishes
- 5) what they are famous for
- 6) accomplishments & awards
- 7) interesting facts
- 8) last page- works cited

The pictures should be spread out between the pages and should correspond to the information on the page (i.e. - a picture of a specialty dish should go on the page explaining their cuisine types/specialty dishes)

NO copying and pasting of information. Restate in your own words.

Cite your sources!

Famous Chef Project

from cur cc
Opt 3 Apr 6-10

	Name of Chef	Name of Chef	Name of Chef
1	Allen, Ted	De Laurentis, Giada	Ramsay, Gordon
2	Andres, Jose	Deen, Paula	Ray, Rachael
3	Appleman, Nate	DiSpirito, Rocco	Ripert, Eric
4	Bastianich, Lidia	Dufresne, Wylie	Robuchon, Joel
5	Batali, Mario	Falkner, Elizabeth	Samuelson, Marcus
6	Bayless, Rick	Fieri, Guy	Sanchez, Aaron
7	Beard, James	Flay, Bobby	Silverton, Nancy
8	Bernstein, Michelle	Florence, Tyler	Smith, Art
9	Besh, John	Forgione, Marc	Soyer, Alexis
10	Boulestin, Marcel	Frietag, Amanda	Splichal, Joachim
11	Bourdain, Anthony	Garces, Jose	Stitt, Frank
12	Brown, Alton	Garten, Ina	Stone, Curtis
13	Burrell, Anne	Goldman, Duff	Symon, Michael
14	Canora, Marco	Guarnaschelli, Alex	Torres, Jacques
15	Cardoz, Floyd	Irvine, Robert	Tsai, Ming
16	Chang, David	Keller, Hubert	Valastro, Buddy
17	Chiarello, Michael	Krieger, Ellie	Valladolid, Marcela
18	Child, Julia	Lagasse, Emeril	Yan, Martin
19	Colicchio, Tom	Lee, Sandra	Zakarian, Geoffrey
20	Cora, Cat	Lewis, Edna	Zimmern, Andrew
21	Cosentino, Chris	Love, Tim	Wolfgng Puck
22	De Laurentis, Giada	Mehta, Jehangir	
23	Deen, Paula	Morimoto, Masaharu	
24	DiSpirito, Rocco	Oliver, Jamie	