



Culinary Application and Practice Activity

Description of the Activity

Culinary Practice is an activity designed to give foodservice assistants an opportunity to practice preparing cakes, cookies, or pies. This practice should be completed within 10 days after the lesson. Use the Culinary Practice Score Card for the activity.

1. Foodservice assistants may work as partners or individually, depending on the directions from the manager. One partner should be someone who cooks and the other, someone who has other responsibilities. Both foodservice assistants should work together to complete the Culinary Practice.
2. The manager and foodservice assistants should discuss the Culinary Practice for Preparing Cakes, Cookies, and Pies. Make a note of the date the Culinary Practice should be completed and discussed with the manager.
3. The manager will approve the recipe to be used for the practice. Review the steps of each culinary technique:
 - Culinary Technique: Creaming Method or Conventional Method
 - Culinary Technique: Blending Method
 - Culinary Technique: Pie Crust
4. The manager and foodservice assistants who prepared the product will evaluate the product before it is placed on the service line. Use the Quality Score Card.

