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- Demonstrate coordination and proper timing of entrée assembly

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Direct Instruction

Hands-on in teams

- Chicken glace

Hands-on individual

- Sautéed chicken with sauce nes herbes, 1 portion
- Fresh egg pasta, ¼ pound our
- Jardinière vegetables, per chef demo 2 portions
- Demonstrate coordination and proper timing of entrée assembly
- Duplicate basic plate design demonstrated by chef

Practice/Activities

Reference to Educational Video Links

Lesson Closure

- Recap of day
- Cover any questions about Sautéing Chicken
- Expectations of the chef
- Success
- How to study for Sautéing Techniques
- Student concerns and faculty o ce hours
- Introduce concept of *"next topic"*

End of Lesson Assessment

Feedback on what was done right, what needs improvement, and what needs to change.

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