

Intellectual property of The Culinary Institute of America
Courtesy of the Admissions Department. Items can be reproduced for classroom purposes only and cannot be altered for individual use.

1-800-CULINARY (285-4627) | admissions@culinary.edu | ciachef.edu

- Demonstrate coordination and proper timing of entrée assembly

Intellectual property of The Culinary Institute of America

Courtesy of the Admissions Department. Items can be reproduced for classroom purposes only and cannot be altered for individual use.

1-800-CULINARY (285-4627) | admissions@culinary.edu | ciachef.edu

Direct Instruction

Hands-on in teams

- Chicken glace

Hands-on individual

- Sautéed chicken with sauce aux herbes, 1 portion
- Fresh egg pasta, ¼ pound per person
- 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 office hours
- Introduce concept of "next topic"

End of Lesson Assessment

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