Instruction “How-to” Video Tasks

Group member names:

Day/Period:

Choose at least 5 skills or processes from the list below. You must include at least 1 advanced and at least 2 intermediate.

Advanced skills/processes:

Reduce Butterfly

Garnish/Plate Deglaze

Al dente Fold

Creaming method Poach

Roast Broil

Intermediate skills/processes:

Chiffonade Blanch Saute

Cut-in Steam Stir fry

Mince Dredge Whisk

Chop/Dice Pan fry

Roux Simmer

Beginner skills/processes:

Peel Blend Bake

Measure (liquids) Toss

Measure (solids) Chill

Zest Sift

Grate Snip

Boil Slice