

Flexible Instruction Day Packet

Culinary Arts and Baking and Pastry Workbook

Instructor(s): Chef Ras and Chef Clendenning

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Name: _____

Session: _____

Date: _____

Directions: For each canceled day of school, including but not limited to snow days, please complete one assignment from this packet, **in order**. Thank you. Enjoy your time at home!

Equipment Vocabulary

Directions: Write a description for each of these vocabulary words.

Measuring Tools

Measuring cups – _____

Measuring spoons – _____

Liquid measuring cup – _____

Dry measuring cup – _____

Cooking Equipment

Saucepan – _____

Skillet / Frying pan – _____

Baking sheet – _____

Colander – _____

Utensils

Spatula – _____

Whisk – _____

Ladle – _____

Peeler – _____

Safety & Sanitation

Cutting board – _____

Hot pad / Oven mitt – _____

Sanitize – _____

Cross contamination – _____

Baking Measurement Conversions

Measurement	Equivalent
3 tsp	1 Tbsp
16 Tbsp	1 cup
1 cup	8 fl. oz
2 cups	1 pint
4 cups	1 quart
4 quarts	1 gallon
$\frac{1}{2}$ cup	8 Tbsp
$\frac{1}{4}$ cup	4 Tbsp
$\frac{1}{8}$ cup	2 Tbsp

Directions: Fill in the blank using this kitchen measurement conversion chart

- _____ teaspoons (tsp) are equal to 1 tablespoon (Tbsp).
- 1 tablespoon equals _____ teaspoons.
- _____ tablespoons equal to 1 cup.
- 1 cup equals _____ tablespoons.
- 1 cup equals _____ fluid ounces.
- _____ cups are equal to 1 pint.
- 1-pint equals _____ cups.
- _____ cups are equal to 1 quart.
- 1-quart equals _____ cups.
- _____ quarts are equal to 1 gallon.
- 1-gallon equals _____ quarts.
- 1-gallon equals _____ cups.
- How many pints are in 1 quart? _____
- How many cups are in 1 pint? _____
- How many tablespoons are in $\frac{1}{2}$ cup? _____
- How many fluid ounces are in 2 cups? _____
- If a recipe calls for 4 cups, that equals _____ quart(s).
- If you use 16 tablespoons, you have used _____ cup(s).
- How many cups are in 1 gallon? _____
- How many tablespoons are in 2 cups? _____

Recipe Worksheet

Directions: Please write out your favorite recipe. (If you don't have one, please search for one using the internet, a cookbook, or a magazine.) Be sure to fill out all sections.

Recipe Name: _____

Yield: _____

Prep Time: _____

Bake/Cook Time: _____

Cooling Time: _____

Total Time: _____

Ingredients:

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Directions:

1. _

2. _

3. _

4. _

5. _

6. _

7. _

8. _

9. _

Spice Acknowledgment Worksheet

Directions: Please name three spices traditionally used in each of these cuisines. If you are unsure, you may use your favorite search engine to assist in your research.

American -

Mexican –

French -

Italian –

Asian –

Indian –

Australian -

German -

Greek –

African -

Caribbean –

Moroccan –

Match the Chef to Their Description

Directions: Match each chef from the word bank to the correct description. Write the correct letter on the line. If you are unsure, you may use your favorite web browser to assist with your research.

Word Bank

- A. Anthony Bourdain
- B. Gordon Ramsay
- C. Buddy Valastro
- D. Auguste Escoffier
- E. Marco Pierre White

Descriptions

1. _____ Known as the “King of Chefs,” he modernized French cuisine and created the classic brigade system used in professional kitchens.
2. _____ Famous for intense television appearances, Michelin-starred restaurants, and shows like Hell’s Kitchen and MasterChef.
3. _____ A celebrity baker best known for elaborate cakes and the television show Cake Boss.
4. _____ A chef, author, and traveler who explored global food cultures and kitchen life through books and television.
5. _____ A British chef who became the youngest chef to earn three Michelin stars and later mentored many famous chefs.