

# YOUR COOKING SHOW

FOODS 30/SPRINGBANK COMMUNITY HIGH SCHOOL/ MRS. KLATT

## Here's the deal!

Emeril, Rachel Ray and Julia Child all became famous over what they served up in their kitchens and on TV; now it's your turn.

Choose 2 modules in the Foods program that you have taken that you would like to explore in more depth. One **MUST** be an advanced course taken this year and the other one can be any course taken from Foods 10 to 30.

Merge these two modules to plan a cooking show where your group will prepare one recipe on camera to show the class everything they need to know to cook this recipe at home.

## Getting Started

A group of 4 people which includes:

- one person who has a Mac with iMovie
- one person who knows how or is willing to learn how to use iMovie
- one person to "host" the show
- one person to video/direct etc.
- read "Criteria for your cooking show"
- review the "Project Outline"
- read over the "Evaluation Details" to see how your mark will be



## Criteria for your cooking show:

- a show title and introduction of your show
- a "host", think of who will play this character and perhaps a costume
- 5 mins in length (give or take 30 sec)
- a script
- a storyboard or list of shots
- a recipe for your skill level
- recipe narrated or screen text so people can cook this recipe at home
- show a min. of 3 cooking techniques. For example when working with meringue how do people know when the meringue has reached stiff peaks, tips to zest a lemon, how to cut a brunoise etc.
- detailed shots of the following:
  - pre-prep: cut/chopped/measured
  - preparation: the main methods
  - final product: presentation
- No dead time. There should be no waiting for things to cook, rise, bake etc
- Consider adding musics, this can enhance your production



THIS PROJECT OUTLINE BELONGS TO:



MY PROPOSAL HAS TO BE EMAILED TO  
[SKLATT@RVSCHOOLS.AB.CA](mailto:SKLATT@RVSCHOOLS.AB.CA) ON:



MY FINAL PROJECT IS DUE ON:

## EVALUATION



## OUTLINE

Proposal	10%
Use of Class Time	10%
Script & Storyboard	10%
Pre Prep	10%
Preparation	30%
Food Presentation	10%
Details/Creativity	10%
Summary of Learning	10%

See RUBRIC for evaluation details. Look at this closely before and during your project to make sure you are on track.

### Summary of Learning

Each group member must complete the reflection questions below in detail

What level of personal effort do you feel you put into your project? Please explain

What new skills have you gained from this project? Please explain

If you were to redo your project, what would you do differently? Please explain

What lessons have you learned through this project? Share the details

What was the most valuable part of the project for you?

# Project Outline



## HOW DO I START MY PROJECT?

**Step 1 Project Proposal:** Email me your project proposal based on the information below:

- What 2 modules do you plan to merge in your project? How will the recipe connect these two and expand your learning?
  - Describe in detail what you plan to do for your project. Eg. technology delivery, recipe, overall tone of show.
  - Create a job list that will need to be done to successfully complete this project. Jobs can be given to each group member on this list.
  - Create and specify a timeline for completing this projected based. Use your iCalendar or choice, save it as PDF and attach it to your proposal.
  - Discuss potential setbacks and a back up plan in case these setbacks occur.
- How will you communicate if someone is sick or forgets their part of the project?

**Step 2 Storyboard & Script:** Create a script and a storyboard for your cooking show for what shots need to be done. Use the storyboard template from Pages or create your own way of organizing your cooking show.

**Step 3 Prep:** The information and camera shots that you share should give the viewer enough information to cook this at home. Assume the viewers know a few basics about working in the kitchen but you should share detailed close up shorts, verbal information about “how-to” prepare your recipe before and during the cooking process.

**Step 4 Presentation:** Remember...our eyes eat first, so make your final product shot look delish! Present it, plate it to give the viewers your final recipe.

**Step 5 Details and Creativity:** This is your opportunity to show me what you have learned this year and then some! Be sure to include everything listed above; a check list will help you and use unrestricted creativity when putting this together; take risks, you may surprise yourself with the final outcome.

**Step 6 Summary of Learning:** What have you gained from this whole process. Share with me what you have learned. Written or video podcast...it is your choice.

# Project D Evaluation

by Mrs. Klatt  
Foods Educator

## RATING SCALE FOR THE CRITERIA

READ THROUGH THE CRITERIA CAREFULLY TO ENSURE YOU  
ARE MEETING THE EXPECTATIONS OF THIS PROJECT

### CRITERIA

#### Proposal

- follow instructions accurately
- set planning goals on calendar
- adhere to established guidelines
- responded to directed questions
- clearly articulated project plan

#### Use of Class Time

- used time effectively

#### Project Storyboard

- adhere to established guidelines
- responded to directed questions
- explained food customs of family

#### Preparation Techniques

- describe 3 prep techniques
- included preparation procedure
- organized in a logical manner
- detailed prep information
- the "how to's" tips
- detailed shots of preparation

#### Details and Creativity

- show title and intro
- recipe (text or verbal)
- demonstrate effective use of one or more communication media: audio-visual, written etc.
- organized in a logical, neat manner
- demonstrate individual creativity
- no dead time

#### Summary of Learning

- interpret and record thoughts
- use correct grammar

#### The student:

**4** exceeds defined outcomes. Plans and solves problems effectively and creatively in a self-directed manner. Tools, materials and/or processes are selected and used efficiently, effectively and with confidence. Quality, particularly details and finishes, and productivity are consistent and exceed standards. Leads others to contribute team goals. Analyzes and provides effective client/customer services beyond expectations.

**3** meets defined outcomes. Plans and solves problems in a self-directed manner. Tools, materials and/or processes are selected and used efficiently and effectively. Quality and productivity are consistent. Works cooperatively and contributes ideas and suggestions that enhance team effort. Analyzes and provides effective client/customer services.

**2** meets defined outcomes. Plans and solves problems with limited assistance. Tools, materials and/or processes are selected and used appropriately. Quality and productivity are reasonably consistent. Works cooperatively to achieve team goals. Identifies and provides customer/client services.

**1** meets defined outcomes. Follows a guided plan of action. A limited range of tools, materials and/or processes are used appropriately. Quality and productivity are reasonably consistent. Works cooperatively. Provides a limited range of customer/client services.

**0** has not completed defined outcomes. Tools, materials and/or processes are used inappropriately.

CRITERIA	RATING				
PROPOSAL: 10%	4	3	2	1	0
USE OF CLASS TIME: 10%	4	3	2	1	0
PROJECT STORYBOARD: 10%	4	3	2	1	0
PRE PREP: 10%	4	3	2	1	0
PREPARATION DURING: 30%	4	3	2	1	0
FINAL PRESENTATION: 10%	4	3	2	1	0
DETAILS/CREATIVITY: 10%	4	3	2	1	0
SUMMARY OF LEARNING: 10%	4	3	2	1	0

Comments: