

**Lesson Title: Blizzard Bag**  
**Seniors Lesson 2**  
**Spice Up your Snowy Day!!!!**

This Blizzard Bag is due 2 days after the snow day. This assignment will take approximately 1 hour and 40 minutes.

Student will choose 4 Spices from the link at the bottom of the page or if you don't have access to internet then you may use the chart I have put on the lesson plan, When you click on the link it will open into an encyclopedia of spices and information on the ones you choose to make a presentation on or write a 300 word paper on.

Also you will need to find a recipe that will have those spices in it that you might like to try, put the recipe on your paper or presentation. You may use one of your family's famous recipe, or one you may look up on the internet, totally your choice. You may even try preparing the recipe if you like, take pictures and include them in your report or presentation or just bring in the photo on your phone and show it off. And you know Chef always loves to try your creations!!

**Assignment Criteria**

1. Click on Link or use Chart
2. Choose your spices
3. Find the information about the spices
4. Give general description of the spices
  5. Geographic Sources
  6. Uses
7. Description of taste and aroma
8. History/region of Origin
  9. Storage tips
  10. find your recipe
11. Include it in your Presentation or Paper
12. Be ready to share in class your findings!

<http://www.spiceadvice.com/encyclopedia/index.html>

Name \_\_\_\_\_

Instructor: Chef Julie Evans  
Culinary 2

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	Breads	Cheese	Eggs	Beef	Poultry	Pork	Lamb	Fish / Shellfish	Vegetables	Pasta	Sweets / Desserts	Soups	Sauces	Fruits
Allspice														
Anise Star														
Basil														
Bay leaf														
Caraway														
Cardamom														
Celery														
Chives														
Cilantro														
Cinnamon														
Cloves														
Coriander														
Cumin														
Dill														
Fennel														
Garlic														
Ginger														
Mace														
Marjoram														
Mustard														
Nutmeg														
Onion														
Oregano														
Paprika														
Parsley														
Pepper														
Rosemary														
Sage														
Salt														
Savory														
Sesame														
Sugar														
Tarragon														
Thyme														
Turmeric														

Notes

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<b>Lesson Plan # / Competency /Competency Indicator</b>	<b>Ch</b>
	<b>Notes (Strategies, Safety, and notes if strategies worked / didn't work)</b>
<b>1.</b>	

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