## 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				

	Breads	Cheese	Eggs	Beef	Poultry	Pork	Lamb	Fish / Shellfish	Vegetables	Pasta	Sweets / Desserts	Soups	Sauces	Fruits
Allspice	<u> </u>													4
Anise Star	A	<u> </u>		<u> </u>				A	A		<u> </u>			4
Basil		A	<u> </u>	A					<u> </u>					4
Bay leaf				<u> </u>	A								A	A
Caraway	<u> </u>	A			A	A	4	<u></u>						
Cardamom														A
Celery														
Chives								Ma						
Cilantro				A					A				A	L
Cinnamon	A	L	L	L	L				L		18.00	┖		A
Cloves						A							A	12
Coriander		L	L	L		L	Ш		A	L	100	┖	A	1
Cumin														
Dill	A	A	A	A	L		A	A	A	L		A		L
Fennel														1
Garlic	A	L			A			A.	A	A		A	A	L
Ginger				A	A			A.			A.		A	14
Mace											100			L
Marjoram				A				A.	A		A.		A	L
Mustard	A			A.	A	A.		100	A			⊢	A	L
Nutmeg		A	A						A	A	15.00			1
Onion	A			A		A			A	A		A	A.	$\vdash$
Oregano	A	$\vdash$	A		A			- And	A	A.		A	A	
Paprika						_		A CO				<u> </u>		$\vdash$
Parsley	A SA	Art a	A STATE OF THE PARTY OF THE PAR		A STA	Art and		at a					A STA	$\vdash$
Pepper Rosemary	_	100					_	- Ala						
	100		100	100	100	15.00	of the	- ATTA	100	15.00		A STA	150	et.
Sage Salt	_	15.00		15.50			15.50	- Carlo	-				- 15 m	ef.
Savory	100				100			el de				100	463	$\vdash$
Sesame	_							_					150	_
Sugar	A STATE OF THE PARTY OF THE PAR				10000			100	Will.				_	(ell)
Tarragon	ALTER .	_									of the	_	400	
Thyme		A CONTRACTOR		and the last			( policie)	- AND						
Turmeric	W738	1000			10000	1000	Н		W/28			100	-	wit.

Notes

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Instru	ctor: Chef Julie Evans
	Culinary 2
Lesson Plan # / Competency /Competency Indicator	Ch
	Notes
	(Strategies, Safety,
	and notes if strategies
	worked / didn't
	work)
1.	

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	Culinary 2

Culli	ary 2
Lesson Plan # / Competency /Competency Indicator	Chapter
Application / Number of Practice Attempts	Notes
Practice	
Handouts	
Trandouts	
Evaluation	Grading Scale Explanation
Formative	
Summative	

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