

chapter 3

SETTING UP YOUR COOKING CLASSROOM

Whether you are traveling between locations or setting up in a single place, here are some details to consider when setting up:

STYLE OF THE LESSON

DEMONSTRATION

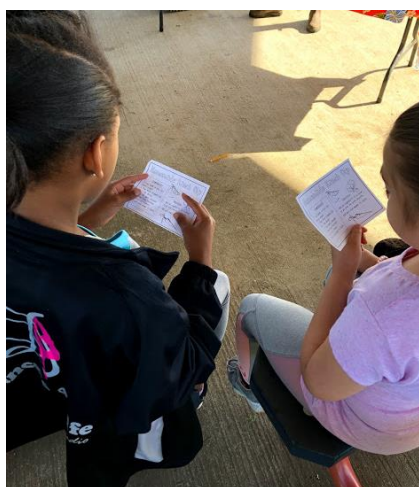
- Make sure desks and/or tables are arranged so that each student can easily view the demonstration table.
- Alternatively, students can pull up a chair around the demonstration table.

HANDS ON PARTICIPATION

- Make sure there is enough workspace for each student to perform the task comfortably and safely.
- Group desks together for easy job delegation and station designation.
- Fold-up tables may be brought in for additional workspaces.

ELECTRICITY ACCESS

- If your recipe requires electricity, make sure there's a nearby outlet that works.
- If needed, use an extension cord.
- Be sure to check both the outlet and appliances work once plugged in and set up.



DISPLAYING THE RECIPE

- Print a copy for each student. This option allows them to take it home to share with their family.
- Project the recipe onto the board.
- Write on a large portable white board, butcher paper, or poster board.