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- Demonstrate coordination and proper timing of entrée assembly

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## Direct Instruction

Hands-on in teams

- Chicken glace

Hands-on individual

- Sautéed chicken with sauce aux herbes, 1 portion
- Fresh egg pasta, ¼ pound per person
- Jardinière vegetables, per chef demo 2 portions
- Demonstrate coordination and proper timing of entrée assembly
- Duplicate basic plate design demonstrated by chef

## Practice/Activities

Reference to Educational Video Links

## Lesson Closure

- Recap of day
- Cover any questions about Sautéing Chicken
- Expectations of the chef
- Success
- How to study for Sautéing Techniques
- Student concerns and faculty office hours
- Introduce concept of "next topic"

## End of Lesson Assessment

Feedback on what was done right, what needs improvement, and what needs to change.