Guided Reading Form Ch. 4 Part 1

Pair up or get in groups of three with our ProStart textbooks (the red ones).

**Begin reading on P. 213. Read the scenario called “Case Study *The Art of Professionalism*.”** Answer the first and second questions at the bottom of the scenario. Explain your answers.

*Question 1:*

*Question 2:*

**Read the paragraph at the bottom of the box on P. 215. It starts with the heading “About Kitchen Essentials – 1 Professionalism and Standardized Recipes.”**

Compare the definition of professionalism that you wrote with the one from the textbook. List ways they are the same and ways they are different.

*Ways the definitions are the same:*

*Ways the definitions are different:*

Now write a new definition using the material from both. Your definition should be accurate and include important points from the book’s definition, but we worded so that you can understand it well, like the one that your wrote for the bellringer.

*My new definition of professionalism:*

**Read pages 216 and 217.**

Write a definition of the term culinarian based on the book – but put it into your own words.

*My definition of culinarian:*

Do you think the Culinarian’s Code could apply to businesses outside of foodservice? Why or why not?

*My answer:*

Use this page to make notes on the Attributes of a Culinary Professional.

An attribute is a quality, characteristic or part of something that defines or is essential in what it is. An attribute lets you recognize something or someone. It is not something that is optional. It is essential in making the whole what it is.

Skim or quick read the sections on the Attributes of a Culinary Professional. Make notes on each aspect using the space below. There are nine attributes.

1.

2.

3.

4.

5.

6.

7.

8.

9.