Culinary Demonstrations for Remote Learning

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Preparing to Video

• Smartphone
• iPhone (iMovie)
• iPad
• Camera
• Tripod
• Lighting
• Spouse or friend
• Canvas (online learning management system)
• Personal webpage
• School website
• Facebook
• Instagram
• YouTube
• Many options

Posting the Video
Types of Cooking Demonstrations

- Depends on your program and curriculum
- What’s your school year looking like? Face to face, blended or remote?
- Knives and knife skills
- Tools and equipment
- Mise en place
- Cooking methods, stocks, soups, sauces
- Egg cookery, salads, salad dressings, Prod. ID
- Cookies, pies, cakes, quick breads, breads, etc....
The shorter the better to keep students engaged

Under 5 minutes is best, but not easy to do

5-10 minutes is ideal

Longer than 10 minutes? It better be awesome!!!

ORGANIZATION will keep you in your timeframe

Knowledge is key to a successful demonstration

Tic Toc???
## Organizing the Lesson/Demonstration

- **Identify the lesson/demonstration**
- **Provide the recipe**
- **Mise en place is extremely important**
- **Ingredient’s should be prepped and ready to go**
- **Tools and equipment ready to go**
- **Know your recipe**
- **Speak normal and explain the recipe throughout the demonstration**
- **Have fun with your students!!!**
Keep it Professional

Chef uniform or casual clothes?

Home kitchen or school kitchen?

Remember, you are in class doing a demonstration

Make sure nothing is in the background that you don’t want in the video or your students to see

Stay focused
Tips and Tricks

• Organization is the key to success
• Keep your area clean
• Practice before taping if possible
• Good lighting
• Fully charged phone and put the phone in airplane mode to avoid notifications
• Film each recipe step in separate 15-20 second shots. It’s easier to edit the video.
• Camera should be above you looking down
Tips and Tricks

• Coverage of the video should be from the top down
• Close ups are awesome
• Informational text are a good addition
• Try to film each video from different locations
• Look into the camera as much as possible
• Smile and be happy
Class project with clear guidelines for students to make cooking videos

Contact other teachers to make videos and share them with each other

Alumni can create some videos

Advisory board members can prepare videos

Don’t be afraid to use YouTube videos
Online Programs

• KP Education Systems
  Nai Wang, Founder & President
  nai@kpcurriculum.com

• Oncooking
  Lauren Morrison, Account General Manager
  lauren.morrison@savvas.com

• Watch the Ohio Family and Consumer Sciences newsletter for remote resources
The Chefs Garden and The Culinary Vegetable Institute

- Custom made vegetable boxes for your students
- Delivered by FedEx to the student’s home
- Farmer Lee Jones, Owner leej@chefs-garden.com
- Jamie Simpson, Executive Chef Liaison jamies@chefs-garden.com