

Catholic Central High School



Cooking Portfolio Assignment Foods 20

Your task is to create your own cooking portfolio. Similar to a resume, a cooking portfolio is an important tool for aspiring cooks. A professional-looking portfolio is essential for anyone looking forward to a successful culinary career or simply as a reference for future use.

Think of your portfolio as a customized toolbox filled with important information about you that showcases all your culinary talents. Key elements of cooking portfolio include a list of food-related experience you've had in the past, references, high-resolution photos of the best dishes you've created, recipes you've developed and anything else that shows off your accomplishments.

Specifications

Your portfolio should include the following pages:

- A table of contents listing what you are including in your portfolio
- An 'About Me' page with an introduction and contact information. On this page highlight who you are, what experience you have, particular culinary talents or foods service related skills you possess. (ie: people skills, work well under pressure...???) This section should include your contact information and a current photo of yourself.
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- Photographs of food that you have prepared presented as attractively as possible. Specifically, include one recipe (including photo) from each of the modules we complete this quarter (Food 2040: Cake & Pastry, Food 2050: Yeast Breads & Rolls, Food 2060: Milk Products & Eggs, Food 2100 Basic Meat, Food 2170 International Cuisine I)

Include a personal comment under each of the photos stating: ease of preparation, any difficulties encountered, possible ingredient substitutions.

- Include 5 recipes. These can be original recipes that you have created or recipes that you would like to try in the upcoming quarter. Include what culinary skills/ techniques you have learned or would like to learn.