

Middle Bucks Institute of Technology

Weekly Lesson Plan for the Week of 09/14/2020 Level 200

Program: Culinary Arts & Science Teacher: Kristen Taylor

Day	Content <i>From PDE POS</i>	PA <i>Core Standards</i>	Skills/Objective <i>Demonstrate knowledge of.....</i>	Activities <i>Using these methods to learn...</i>	Assessment <i>How will I be evaluated?</i>
Monday	<p>Topic: Forms of Contamination & Foodborne Illness</p> <p>Task: Serv Safe Certification Prep</p>	<p>CC.3.5.11-12 B. Determine, central ideas, concepts of text; CC.3.5.11-12.C Follow complex multistep procedure when performing technical tasks; CC. 3.6.11-12.H Draw evidence from texts to support analysis, reflection ACF Certification</p>	<p># 100: Safety/Sanitation Procedures # 110: review Safety Data Sheets #701: Operate, clean/sanitize large equipment #1805: Check for degrees of doneness</p>	<ul style="list-style-type: none"> • PowerPoint review of Serv Safe Manual Unit 2 • Activity: Identify and categorize the contaminant • Group Discussion: Food Allergens • Think-Pair-Share Case Study 	<p>Daily Employability Grade</p> <p>Class Discussion</p> <p>Creation of Graphic Organizer (using think-pair-share results)</p>
Tuesday	<p>Topic: The Safe Food Handler</p> <p>Task: Serv Safe Certification Prep</p>	<p>CC.3.5.11-12 B. Determine central ideas, concepts of text; CC.3.5.11-12.C Follow complex multistep procedure when performing technical tasks; CC. 3.6.11-12.H Draw evidence from texts to support analysis, reflection ACF Certification</p>	<p># 100: Safety/Sanitation Procedures #101Hygiene/appropriate attire #105: Follow emergency procedures for injuries/accidents #701: Operate, clean/sanitize large equipment #703: Operate, clean/sanitize small equipment</p>	<ul style="list-style-type: none"> • Brainstorm Activity: Behaviors that compromise food safety • Proper Handwashing Demo • Cleaning vs. Sanitizing Demo: Using simulated germs to test cleaning and sanitation practices • Food Safety Animated Video 	<p>Daily Employability Grade</p> <p>Student Demonstrations</p> <p>Q & A</p>
Wednesday	<p>Topic: Introduction to the Flow of Food</p> <p>Task: Serv Safe Certification Prep</p>	<p>CC.3.5.11-12 B. Determine central ideas, concepts of text; CC.3.5.11-12.C Follow complex multistep procedure when performing technical tasks; CC. 3.6.11-12.H Draw evidence from texts to support analysis, reflection ACF Certification</p>	<p># 100: Safety/Sanitation Procedures #2214: Follow procedures of workflow #111: Describe and apply Serv Safe Certification requirements</p>	<p>Asynchronous Day: assignment to be completed at home, students do not need to log on. Teacher is available for support</p> <p>Asynchronous Assignment: Complete Serv Safe Study Questions</p>	<p>Daily Employability Grade</p> <p>Serv Safe Study Questions</p>

<p>Thursday</p>	<p>Topic: Food Safety: Purchasing, Receiving & Storage</p> <p>Task: Serv Safe Certification Prep</p>	<p>CC.3.5.11-12 B. Determine central ideas, concepts of text; CC.3.5.11-12.C Follow complex multistep procedure when performing technical tasks; CC. 3.6.11-12.H Draw evidence from texts to support analysis, reflection ACF Certification</p>	<p># 100: Safety/Sanitation Procedures # 401: Follow procedures for purchasing, receiving, and storing food/supplies #402: Label foodservice supplies for storage #111: Describe and apply SERV SAFE certification requirements</p>	<ul style="list-style-type: none"> • Research Activity: Using a learning guide, research the worst foodborne illness outbreaks to date • Group Discussion of research activity and finding. • Demo: Proper Refrigeration Storage 	<p>Daily Employability Grade</p> <p>Research Activity</p> <p>Oral Questioning</p>
<p>Friday</p>	<p>Topic: Food Safety: Preparation & Service</p> <p>Task: Serv Safe Certification Prep</p>	<p>CC.3.5.11-12 B. Determine central ideas, concepts of text; CC.3.5.11-12.C Follow complex multistep procedure when performing technical tasks; CC. 3.6.11-12.H Draw evidence from texts to support analysis, reflection ACF Certification</p>	<p># 100: Safety/Sanitation Procedures #101: Hygiene, appropriate attire #111: Describe and apply SERV SAFE certification requirements #401: Follow procedures for receiving/food storage #701: Operate, clean/sanitize large equipment #701: Operate small equipment</p>	<ul style="list-style-type: none"> • Video Review: Preventing Cross-contamination • Quiz: Safe Food Handling, storage, and prep • Food Temp Auction: Using quick responses, match required cooking temp to the specific food. 	<p>Daily Employability Grade</p> <p>Quiz</p> <p>KWL Chart</p>