

Middle Bucks Institute of Technology

Weekly Lesson Plan for the Week of 09/21/2020 Level 200

Program: Culinary Arts & Science Teacher: Ms. 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: The Flow of Food: 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"> PowerPoint: Serv Safe Chapter 5 Match game: Food delivery Temperatures Livestream Tour of Dry storage area 	<p>Daily Employability Grade</p> <p>Class Discussion</p> <p>5 Question Quiz</p>
Tuesday	<p>Topic: Task: The Flow of Food: Preparation & Storage</p> <p>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 #701/703: Operate, clean/sanitize large/small equipment Serv Safe Cert. standards</p>	<ul style="list-style-type: none"> Demo: Methods and Guidelines for Thawing Food. Quizlet Flashcards: Internal Cooking Temperature Requirements What's the Problem? (Group Activity) Examine 5 Scenarios of Food Prep 	<p>Daily Employability Grade</p> <p>Peer Collaboration/ presentation</p> <p>Q & A</p>
Wednesday	<p>Topic: Serv Safe Chapters 1-7 Review</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 #101Hygiene/appropriate attire # 401: Follow procedures for purchasing, receiving, and storing food/supplies #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: The Flow of Food: Service-Holding, cooling, reheating</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 #111: Describe and apply #701/703: Operate, clean/sanitize large/small equipment #402: Label food products for storage SERV SAFE certification requirements</p>	<ul style="list-style-type: none"> • Class will examine the guideline for: hot/cold food holding, reheating, cooling, serving, storing. • How Safe is Our Food? documentary and discussion • Review of key terms and concepts from chapters 5-7 of the Serv Safe Manual 	<p>Daily Employability Grade</p> <p>Contribution to class discussion</p> <p>Quiz review</p>
<p>Friday</p>	<p>Topic: Safe Facilities Management</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 #110: Review Safety Data Sheets SERV SAFE certification requirements</p>	<ul style="list-style-type: none"> • Serv Safe Quiz • Power Point: Intro to Safe Facilities, Equipment Cleaning and Sanitizing • Walk and Talk activity: identifying characteristics of a safe facility. 	<p>Daily Employability Grade</p> <p>Quiz</p> <p>3-2-1 student reflection</p>