

Middle Bucks Institute of Technology

Weekly Lesson Plan for the Week of 09/07/2020 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	Topic: Holiday Task:	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	Holiday	Holiday	Holiday
Tuesday	Topic: Introduction & Orientation Task: Virtual Classroom Expectations	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	<ul style="list-style-type: none"> Identify and follow the Culinary Arts Program rules and regulations. Describe and display online etiquette and distance learning expectations. 	Teacher, student, and IA introductions Orientation PowerPoint Ice breaker activities Learning Styles survey	Daily Employability Grade Class Discussion Q & A
Wednesday	Topic: MBIT School Rules & Procedures, Student Interests Task: Student Handbook Review, Student Interest Questionnaire	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	<ul style="list-style-type: none"> Review and follow MBIT school rules and procedures Describe and display positive student/student, student/teacher interactions and attributes and correlate them with foodservice employment 	PowerPoint: MBIT Student Handbook Student Handbook Test Participate in a student interest questionnaire	Daily Employability Grade Handbook Test Completion of Questionnaire

<p>Thursday</p>	<p>Topic: Safety & Sanitation Procedures</p> <p>Task: Serv Safe Review, 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 # 110: review Safety Data Sheets #111: Describe and apply SERV SAFE certification requirements</p>	<p>Review: Chapters 1 & 2 of the SERV SAFE Manager manual</p> <p>PowerPoint: Common foodservice worker mistakes that can impact food safety</p> <p>Small Group Activity: Chapter review Case Study</p>	<p>Daily Employability Grade</p> <p>Case Study Review</p> <p>Q & A</p> <p>Oral Questioning</p>
<p>Friday</p>	<p>Topic: Safety & Sanitation Procedures, Time & Temperature</p> <p>Task: Serv Safe Review, 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 # 110: review Safety Data Sheets #111: Describe and apply SERV SAFE certification requirements #401: Follow procedures for receiving/food storage #701: Operate small equipment</p>	<p>Review: Chapters 4 & 5 of the SERV SAFE Manager manual</p> <p>Student web research: search and report the current industry guidelines regarding holding times, holding temperatures, and cooking temperatures.</p> <p>Quiz: Time measurement procedures and tools</p>	<p>Daily Employability Grade</p> <p>Web Report</p> <p>Quiz</p>