

# Middle Bucks Institute of Technology

Weekly Lesson Plan for the Week of 09/07/2020 Level 300

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:	<b>CC.3.5.11-12 B.</b> Determine, central ideas, concepts of text; <b>CC.3.5.11-12.C</b> Follow complex multistep procedure when performing technical tasks; <b>CC. 3.6.11-12.H</b> Draw evidence from texts to support analysis, reflection <b>ACF Certification</b>	Holiday	Holiday	Holiday
Tuesday	Topic: Introduction & Orientation  Task: Virtual Classroom Expectations	<b>CC.3.5.11-12 B.</b> Determine central ideas, concepts of text; <b>CC.3.5.11-12.C</b> Follow complex multistep procedure when performing technical tasks; <b>CC. 3.6.11-12.H</b> Draw evidence from texts to support analysis, reflection <b>ACF Certification</b>	<ul style="list-style-type: none"> <li>Identify and follow the Culinary Arts Program rules and regulations.</li> <li>Describe and display online etiquette and distance learning expectations.</li> </ul>	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	<b>CC.3.5.11-12 B.</b> Determine central ideas, concepts of text; <b>CC.3.5.11-12.C</b> Follow complex multistep procedure when performing technical tasks; <b>CC. 3.6.11-12.H</b> Draw evidence from texts to support analysis, reflection <b>ACF Certification</b>	<ul style="list-style-type: none"> <li>Review and follow MBIT school rules and procedures</li> <li>Describe and display positive student/student, student/teacher interactions and attributes and correlate them with foodservice employment</li> </ul>	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 &amp; Sanitation Procedures</p> <p>Task: Serv Safe Review, Certification Prep</p>	<p><b>CC.3.5.11-12 B.</b> Determine central ideas, concepts of text; <b>CC.3.5.11-12.C</b> Follow complex multistep procedure when performing technical tasks; <b>CC. 3.6.11-12.H</b> Draw evidence from texts to support analysis, reflection <b>ACF Certification</b></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 &amp; 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 &amp; A</p> <p>Oral Questioning</p>
<p>Friday</p>	<p>Topic: Safety &amp; Sanitation Procedures, Time &amp; Temperature</p> <p>Task: Serv Safe Review, Certification Prep</p>	<p><b>CC.3.5.11-12 B.</b> Determine central ideas, concepts of text; <b>CC.3.5.11-12.C</b> Follow complex multistep procedure when performing technical tasks; <b>CC. 3.6.11-12.H</b> Draw evidence from texts to support analysis, reflection <b>ACF Certification</b></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 &amp; 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>