

Culinary Arts Lesson Plan

WEEK 10 (Week of 11-04-19)

Program: Culinary Arts Level 300

Teacher: Chef Proulx

Day	Content	PDE Core Standards	Skills	Activities	Assessment
Monday	<p>Theory : Aspirations operations and menu preparations</p> <p>Demonstration :prepare Aspirations menu items and line set up</p> <p>TASK :Working in small groups, the students will prep misenplace aspirations</p>	<p>CC.3.5.11-12.B Determine the central ideas or conclusions of a text</p> <p>CC.3.5.11-12.C. Follow precisely a</p> <p>CC.3.5.11-12.B</p>	<p>#1202 vegetable preparation</p> <p>#800 demonstrate how to prepare standardized recipes</p> <p>#1700 prepare soups and sauces</p> <p>#1300 prepare Pasta and rice</p> <p>#2103 Set up line stations</p>	<p>Cooking Methods review</p> <p>Chef menu discussion and demonstration</p> <p>Prepare soups, salads, entrees</p> <p>Etc...</p> <p>Lab cleanup</p>	<p>Quality assessment for prepared menu items</p> <p>Daily lab cleaning assignment grade/assessment</p> <p>Homework: review Aspirations Menu recipes and prep sheets</p> <p>Review vegetable preparation and Aspirations handouts for</p>
Tuesday	Election Day Closed for Students				
Wednesday	<p>Aspirations Open</p> <p>Student practice/ food preparations and kitchen line operations and responsibilities</p>	<p>Determine the central ideas or conclusions of a text</p> <p>CC.3.5.11-12.C. Follow precisely a complex multistep procedure</p>	<p>#700 Use and care of Food preparation Equipment</p> <p>#1200 prepare Vegetables and fruits</p> <p>#1300 prepare Pasta and rice</p> <p>#1500 prepare salads</p> <p>#1700 Prepare Soups and Sauces</p> <p>#2100 perform food service procedures</p>	<p>Student A la Carte practice through back of the house operation. Demonstrate Stationresponsibilities</p> <p>Station breakdown and lab cleanup.</p> <p>Practice for Competition with Seniors.</p>	

Day	Content	Anchor Standard	21 Century Skills	Activities	Assessment
Thursday	<p>Aspirations Prep</p> <p>Student practice/food preparations and kitchen line operations and responsibilities</p>	<p>CC.3.5.11-12.B Determine the central ideas or conclusions of a text</p> <p>CC.3.5.11-12.C. Follow precisely a complex multistep procedure</p>	<p>#2103 Set up prep stations</p> <p>#2104 Opening and closing back of the house procedures</p> <p>#2105 perform cooks duties</p> <p>#2106 perform duties of cooks helper</p> <p>#2107 perform Duties of expediter</p>	<p>Student A la Carte practice through back of the house operation</p> <p>Demonstrate Station responsibilities</p> <p>Station breakdown and lab cleanup</p> <p>Practice for Computation and attend tonight competition at Warrington</p>	<p>Restaurant practice assessment per industry standards</p> <p>Daily cleaning assessment</p> <p>Menu recipes and prep sheets</p> <p>Review vegetable preparation and Aspirations handouts for test Friday</p>
Friday	<p>Theory: Restaurant practice reflection</p> <p>Demonstration: Preparing food for takeout service</p> <p>Task: preparing Takeout meals</p> <p>Lab Cleanup</p>	<p>CC.3.5.11-12.B Determine the central ideas or conclusions of a text</p> <p>CC.3.5.11-12.C. Follow precisely a complex multistep procedure</p>	<p>#204 Maintain and develop a schedule and procedures for sanitizing equipment and facilities</p> <p>#2104 opening and closing procedures</p>	<p>Lab cleanup and reflection</p> <p>Vegetable cooking review</p> <p>Small group work/ vegetable types power point project</p>	<p>Daily cleaning assignment</p> <p>assessment rubric</p> <p>First quarter final test</p>