

Middle Bucks Institute of Technology

Weekly Lesson Plan for the Week of 12/09/19

Level 100 A session

Program: Culinary Arts

Teacher: Chef Stafford

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>Theory: Students will bake their gingerbread house</p> <p>Demonstration: show students how to cut and bake their gingerbread houses</p> <p>Task: Students will bake their gingerbread houses</p>	<p>CC.3.5.9-10.A. Cite specific textual evidence</p> <p>CC.3.5.9-10B Determine the central ideas or conclusions of a text; etc.</p> <p>CC.3.5.9-10.C Follow precisely a complex multistep procedure</p> <p>ACF Certification</p>	<p>#100 Safety and sanitation</p> <p>#600 Knife skills</p> <p># 1903 identify the factors influencing the quality of baked products</p> <p>#1909 determine the function of baking ingredients</p> <p>#1914 Prepare various types of cookies</p>	<p>Read and Review chapter 48 Pies and Tarts pages 738-757 Workbook pages 275-281 Due Thursday 12/19</p> <p>Chef demonstration on cutting and baking gingerbread houses</p> <p>Students will work independently baking their gingerbread houses</p>	<p>Daily Employability Grade</p> <p>Classroom discussion on gingerbread houses</p> <p>Gingerbread prepared according to recipe</p> <p>Gingerbread per industry standards</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>
Tuesday	<p>Theory: Set restaurant for buffet service and plate desserts</p> <p>Demonstration: Show students how to plate desserts and tie soft roll knots</p> <p>Task: Students will make rolls, salad and prepare desserts for Aspirations</p>	<p>CC.3.5.9-10.A. Cite specific textual evidence</p> <p>CC.3.5.9-10B Determine the central ideas or conclusions of a text; etc.</p> <p>CC.3.5.9-10.C Follow precisely a complex multistep procedure</p> <p>ACF Certification</p>	<p># 100 Safety and sanitation</p> <p>#600 Knife skills</p> <p># 805 measure ingredients using US standard weight and volume</p> <p># 1903 identify the factors influencing the quality of baked goods</p> <p>#1907 prepare a variety of fillings and toppings for baked goods</p> <p>#1909 determine the function of baking ingredients</p>	<p>Read and Review chapter 48 Pies and Tarts pages 738-757 Workbook pages 275-281 Due Thursday 12/19</p> <p>Chef demonstration on plating desserts for a buffet service</p> <p>Students will work in small groups preparing and plating desserts</p> <p>Students will prepare a Caesar salad for the restaurant</p>	<p>Daily Employability Grade</p> <p>Classroom discussion on restaurant service and table setting</p> <p>Desserts per industry standards</p> <p>Rolls per industry standards</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>

<p>Wednesday</p>	<p>Theory: Prepare desserts and rolls for Aspirations</p> <p>Demonstration: Show students how to bake and prepare dessert</p> <p>Task: Students will prepare various desserts and rolls for Aspirations</p>	<p>CC.3.5.9-10.A. Cite specific textual evidence CC.3.5.9-10B Determine the central ideas or conclusions of a text; etc. CC.3.5.9-10.C Follow precisely a complex multistep procedure ACF Certification</p>	<p>#100 Safety and sanitation #600 Knife skills # 1903 identify the factors influencing the quality of baked goods</p> <p>#1907 prepare a variety of fillings and toppings for baked goods #1909 determine the function of baking ingredients</p>	<p>Read and Review chapter 48 Pies and Tarts pages 738-757 Workbook pages 275-281 Due Thursday 12/19</p> <p>Chef demonstration on dessert preparation</p> <p>Students will work in small groups preparing various desserts and rolls for Aspirations Students will gather mis en place for cookies if time allows</p>	<p>Daily Employability Grade Classroom discussion on types of desserts for restaurant service</p> <p>Dessert per industry standard Proper mixing method applied All ingredients measured correctly</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>
<p>Thursday</p>	<p>Theory: Students will prepare the restaurant for the staff buffet</p> <p>Demonstration: show students how to set up the kitchen and restaurant for a buffet service</p> <p>Task: Students will set the buffet line and prepare desserts</p>	<p>CC.3.5.9-10.A. Cite specific textual evidence CC.3.5.9-10B Determine the central ideas or conclusions of a text; etc. CC.3.5.9-10.C Follow precisely a complex multistep procedure ACF Certification</p>	<p># 100 Safety and sanitation #800 Standardized recipes and measurement # 1903 identify the factors influencing the quality of baked products #1909 determine the function of baking ingredients #1914 Prepare various types of cookies</p>	<p>Read and Review chapter 48 Pies and Tarts pages 738-757 Workbook pages 275-281 Due Thursday 12/19</p> <p>Chef demonstration on how to set the restaurant for a buffet</p> <p>Students will prepare roll dough and desserts for restaurant Students will bake icebox cookies for their cookie tray</p>	<p>Daily Employability Grade Classroom discussion on types of cookies used in the industry Deserts per industry standards Rolls per industry standards Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>
<p>Friday</p>	<p>Theory: Pastry Chef from the Pentagon will be a guest speaker</p> <p>Demonstration: students will listen to guest speaker</p> <p>Task: Students will have a question and answer session with the guest speaker</p>	<p>CC.3.5.9-10.A. Cite specific textual evidence CC.3.5.9-10B Determine the central ideas or conclusions of a text; etc. CC.3.5.9-10.C Follow precisely a complex multistep procedure ACF Certification</p>	<p># 100 Safety and sanitation # 805 measure ingredients using US standard weight and volume # 1903 identify the factors influencing the quality of baked products #1909 determine the function of baking ingredients #1914 Prepare various types of cookies</p>	<p>Read and Review chapter 48 Table service pages 738-757 Workbook pages 275-281 Due Thursday 12/19</p> <p>Students will take part in the Pastry chef presentation If time allows students will gather mis en place for drop cookies</p> <p>HAVE A WONDERFUL WEEKEND</p>	<p>Daily Employability Grade Classroom discussion on mixing methods for cookies All ingredients measured properly</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>