

# Middle Bucks Institute of Technology

Weekly Lesson Plan for the Week of 12/16/19

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>
<b>Monday</b>	<p><b>Theory:</b> Students will prepare cookies using the drop method</p> <p><b>Demonstration:</b> show students how to mix and bake chocolate chip cookies</p> <p><b>Task:</b> Students will make chocolate chip cookies</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 ACF Certification</p>	<p># 100 Safety and sanitation</p> <p># 805 measure ingredients using US standard weight and volume</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>Gingerbread houses due Tuesday 12/17</p> <p>Chef demonstration on the drop method</p> <p>Students will work in small groups preparing chocolate chip cookies</p>	<p>Daily Employability Grade</p> <p>Classroom discussion on types and cooking methods of cookies</p> <p>Cookies measured and mixed correctly</p> <p>Chocolate chip cookies per industry standards</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>
<b>Tuesday</b>	<p><b>Theory:</b> make peanut butter cookies using the creaming method</p> <p><b>Demonstration:</b> Show students the creaming method and how to layer icebox cookies</p> <p><b>Task:</b> Students will prepare peanut butter cookies and cut their icebox cookies</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 ACF Certification</p>	<p># 100 Safety and sanitation</p> <p># 805 measure ingredients using US standard weight and volume</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 creaming method and how to layer icebox cookies</p> <p>Students will work in small groups preparing peanut butter cookies</p> <p>Students will cut and layer their icebox cookies</p>	<p>Daily Employability Grade</p> <p>Classroom discussion on icebox and peanut butter cookies</p> <p>Peanut butter cookies per industry standards</p> <p>Ice box cookies per industry standards</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>

<p><b>Wednesday</b></p>	<p><b>Theory:</b> Prepare Hot Cocoa for skills fund raiser</p> <p><b>Demonstration:</b> Show students how to make hot cocoa for a large event</p> <p><b>Task:</b> Students will gather mis en place for sugar cookies</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 # 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 Pies and Tarts pages 738-757 Workbook pages 275-281 Due Thursday 12/19</p> <p>Chef demonstration on sugar cookies</p> <p>Students will work in small groups preparing hot cocoa and will participate in the skills fund raiser Students will prepare sugar cookie dough if time allows</p>	<p>Daily Employability Grade Classroom discussion on types of icing used for cookies</p> <p>Cocoa per industry standard; mixed and measured properly</p> <p>All Cookie dough ingredients measured correctly</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>
<p><b>Thursday</b></p>	<p><b>Theory:</b> Students will finish sugar cookies and have their holiday party for the second half of class</p> <p><b>Demonstration:</b> show students how to decorate sugar cookies</p> <p><b>Task:</b> Students will clean and prepare pizzas for their party</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 # 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 Pies and Tarts pages 738-757 Workbook pages 275-281 Due TODAY</p> <p>Students will begin cleaning the kitchen and Aspirations</p> <p>Students will participate in a holiday party</p>	<p>Daily Employability Grade Classroom discussion on sugar cookies and how to use a cookie cutter</p> <p>Sugar cookies per industry standards</p> <p>All ingredients measured properly</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>
<p><b>Friday</b></p>	<p><b>Theory:</b> Students will finish cleaning kitchen and Aspirations</p> <p><b>Demonstration:</b> show students how to clean the kitchen for a long break</p> <p><b>Task:</b> Students will complete any unfinished projects and clean the kitchen</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>Students will complete any cookies projects</p> <p>Students will finish cleaning the kitchen and Aspirations</p> <p>HAVE A GREAT HOLIDAY BREAK</p>	<p>Daily Employability Grade Classroom discussion on traditional holiday meals Kitchen cleaned and sanitized</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>