

Middle Bucks Institute of Technology

Weekly Lesson Plan for the Week of 01/02/19

Level 100 B 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	NO SCHOOL WINTER BREAK		NO SCHOOL WINTER BREAK		NO SCHOOL WINTER BREAK
Tuesday	NO SCHOOL WINTER BREAK		NO SCHOOL WINTER BREAK		NO SCHOOL WINTER BREAK

<p>Wednesday</p>	<p>NO SCHOOL WINTER BREAK</p>		<p>NO SCHOOL WINTER BREAK</p>		<p>NO SCHOOL WINTER BREAK</p>
<p>Thursday</p>	<p>Theory: Students will prepare sugar cookies</p> <p>Demonstration: show students how prepare and decorate their sugar cookies</p> <p>Task: Students will decorate and finish rolled 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 42 Cookies pages 667-675 Complete workbook pages 247-250 Due Friday 1/17/20</p> <p>Chef demonstration on how to decorate sugar cookies Students will work in small groups preparing icing for their cookies</p> <p>Students will finish decorating sugar cookies</p>	<p>Daily Employability Grade Classroom discussion on foods each family served during the holidays</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>Friday</p>	<p>Theory: Students will prepare forgotten cookies using the piped method</p> <p>Demonstration: show students how to prepare and bake forgotten cookies</p> <p>Task: Students will work in a small group preparing forgotten cookie</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 42 Cookies pages 667-675 Complete workbook pages 247-250 Due Friday 1/17/20</p> <p>Chef demonstration on how to prepare and bake forgotten cookies</p> <p>Students will work in small groups preparing forgotten cookies</p>	<p>Daily Employability Grade Classroom discussion on the different types of cookies and how the preparation affects the taste and texture</p> <p>All ingredients measured correctly</p> <p>Kitchen cleaned and sanitized</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>