

# Middle Bucks Institute of Technology

Weekly Lesson Plan for the Week of 01/13/20

Level 100 A session

Program: Culinary Arts

Teacher: Chef Stafford

| <b>Day</b>     | <b>Content</b><br><i>From PDE<br/>POS</i>  | <b>PA</b><br><i>Core<br/>Standards</i>   | <b>Skills/Objective</b><br><i>Demonstrate<br/>knowledge of.....</i>   | <b>Activities</b><br><i>Using these methods to learn...</i>   | <b>Assessment</b><br><i>How will I be evaluated?</i>   |
|----------------|--|--|---|---|--|
| <b>Monday</b>  | <p><b>Theory:</b> Introduction to breakfast cookery</p> <p><b>Demonstration:</b> show students how to make a French and American omelet</p> <p><b>Task:</b> Students will make 2 classic omelets</p>   | <p>CC.3.5.9-10.A.<br/>Cite specific textual evidence</p> <p>CC.3.5.9-10B<br/>Determine the central ideas or conclusions of a text; etc.</p> <p>CC.3.5.9-10.C<br/>Follow precisely a complex multistep procedure</p> <p>ACF<br/>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># 1002 Prepare eggs using a variety of methods</p> | <p>Read and review Chapter 42<br/>Cookies pages 667-675</p> <p>Complete workbook pages 247-250<br/>Due Friday 1/17/20</p> <p>Chef demonstration on how to prepare an American and French omelet</p> <p>Students will work independently making omelets</p> <p>Students will prepare desserts for the board dinner</p> | <p>Daily Employability Grade</p> <p>Classroom discussion on types of omelets and their uses in restaurant service</p> <p>omelet per industry standards</p> <p>Dessert 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> Students will take Cookie test today</p> <p><b>Demonstration:</b> Show students how to make several different types of eggs after their test</p> <p><b>Task:</b> Students will take the test on cookies and will prepare several types of eggs</p> | <p>CC.3.5.9-10.A.<br/>Cite specific textual evidence</p> <p>CC.3.5.9-10B<br/>Determine the central ideas or conclusions of a text; etc.</p> <p>CC.3.5.9-10.C<br/>Follow precisely a complex multistep procedure</p> <p>ACF<br/>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># 1002 Prepare eggs using a variety of methods</p> | <p>Read and review Chapter 42<br/>Cookies pages 667-675</p> <p>Complete workbook pages 247-250<br/>Due Friday 1/17/20</p> <p>Chef demonstration on country style eggs</p> <p>Students will take cookie test</p> <p>Students will work independently preparing country style eggs if time allows</p>                   | <p>Daily Employability Grade</p> <p>Classroom review on cookies for their test</p> <p>Test score on cookie test</p> <p>Eggs made according to recipe</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>   |

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|-------------------------|--|---|--|--|--|
| <p><b>Wednesday</b></p> | <p><b>Theory:</b> Prepare several different types of eggs</p> <p><b>Demonstration:</b> Show students how to make several different types of eggs</p> <p><b>Task:</b> Students will make sunny side up, over easy and eggs in a blanket</p>               | <p>CC.3.5.9-10.A.<br/>Cite specific textual evidence<br/>CC.3.5.9-10B<br/>Determine the central ideas or conclusions of a text; etc.<br/>CC.3.5.9-10.C<br/>Follow precisely a complex multistep procedure<br/>ACF<br/>Certification</p> | <p>#100 Safety and sanitation<br/>#600 Knife skills<br/># 805 measure ingredients using US standard weight and volume<br/># 1002 Prepare eggs using a variety of methods</p> | <p>Read and review Chapter 42<br/>Cookies pages 667-675<br/>Complete workbook pages 247-250<br/>Due Friday 1/17/20</p> <p>Chef demonstration on sunny side up, over easy and eggs in a blanket</p> <p>Students will work independently preparing several different types of eggs</p>           | <p>Daily Employability Grade<br/>Classroom discussion on types of eggs used for restaurant service<br/>Eggs per industry standards<br/>Eggs made according to recipe</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> Introduction into breakfast meats</p> <p><b>Demonstration:</b> show students how to make Eggs Benedict</p> <p><b>Task:</b> Students will prepare Eggs Benedict</p>   | <p>CC.3.5.9-10.A.<br/>Cite specific textual evidence<br/>CC.3.5.9-10B<br/>Determine the central ideas or conclusions of a text; etc.<br/>CC.3.5.9-10.C<br/>Follow precisely a complex multistep procedure<br/>ACF<br/>Certification</p> | <p>#100 Safety and sanitation<br/>#600 Knife skills<br/># 805 measure ingredients using US standard weight and volume<br/># 1002 Prepare eggs using a variety of methods</p> | <p>Read and review Chapter 42<br/>Cookies pages 667-675<br/>Complete workbook pages 247-250<br/>Due Friday 1/17/22</p> <p>Chef demonstration on how to poach an egg and make Hollandaise sauce</p> <p>Students will poach an egg and prepare Eggs Benedict</p>                                 | <p>Daily Employability Grade<br/>Classroom discussion on types and uses of breakfast meats</p> <p>Eggs Benedict per industry standards<br/>Egg poached correctly<br/>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>                    |
| <p><b>Friday</b></p>    | <p><b>Theory:</b> Review all egg dishes made this week</p> <p><b>Demonstration:</b> students will be given assistance remaking any unsuccessful egg dishes</p> <p><b>Task:</b> Students will prepare any type of egg that they had difficulty making</p> | <p>CC.3.5.9-10.A.<br/>Cite specific textual evidence<br/>CC.3.5.9-10B<br/>Determine the central ideas or conclusions of a text; etc.<br/>CC.3.5.9-10.C<br/>Follow precisely a complex multistep procedure<br/>ACF<br/>Certification</p> | <p>#100 Safety and sanitation<br/>#600 Knife skills<br/># 805 measure ingredients using US standard weight and volume<br/># 1002 Prepare eggs using a variety of methods</p> | <p>Read and review Chapter 42<br/>Cookies pages 667-675<br/>Complete workbook pages 247-250<br/>Due Friday 1/17/20</p> <p>Chef demonstration on how to make a bechamel sauce for creamed chipped beef<br/>Students will remake any unsuccessful egg dishes</p> <p>HAVE A WONDERFUL WEEKEND</p> | <p>Daily Employability Grade<br/>Classroom discussion on profitability of breakfast and brunch items</p> <p>All ingredients measured properly</p> <p>Eggs per industry standards</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p> |