## Middle Bucks Institute of Technology

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

Level <u>100 A session</u>

Teacher: Chef Stafford

Skills/Objective Day PA **Activities** Content Assessment From PDE How will I be evaluated? Demonstrate Using these methods to learn ... Core POS knowledge of ..... Standards School Holiday Monday School Holiday **School Holiday** Read and review Chapter 38 Daily Employability Grade CC.3.5.9-10.A. #100 Safety and Breakfast Cookery Classroom discussion on types and uses of Tuesday Theory: Students will Pages 606-619 breakfast meats Cite specific sanitation prepare assorted textual evidence #600 Knife skills Complete workbook pages 225-230 breakfast meats and # 805 measure Due Friday 1/31/20 Sausage per industry standards CC.3.5.9-10B breakfast sandwiches Determine the ingredients using US Pork roll per industry standards Chef demonstration on cooking central ideas or standard weight and Sandwich per industry standards breakfast meats and eggs for **Demonstration:** Show conclusions of a volume Bacon per industry standards students how to prepare text; etc. # 1002 Prepare eggs sandwiches breakfast meats for CC.3.5.9-10.C using a variety of sandwiches methods Follow precisely a Question and answer session complex multistep #1004 Prepare breakfast Students will work independently Task: Students will cook procedure preparing breakfast sandwiches Work area cleaned and sanitized per meats assorted breakfast meats ACF standards and prepare a breakfast Certification sandwich

Program: Culinary Arts

		CC.3.5.9-10.A.		Read and review Chapter 38	Daily Employability Grade
Wednesday	make creamed chip beef and potato pancakes	Cite specific textual evidence	#100 Safety and sanitation	Breakfast Cookery Pages 606-619	Classroom discussion on types of sauces use for breakfast cookery
	Demonstration: Show	CC.3.5.9-10B Determine the	#600 Knife skills # 1002 Prepare eggs	Complete workbook pages 225-230 Due Friday 1/31/20	Creamed Chipped Beef per industry standard
	students how to make a	central ideas or	using a variety of		Bechamel made according to recipe
	bechamel sauce	conclusions of a text; etc.	methods #1003 Prepare breakfast	Chef demonstration on preparing creamed chipped beef	Potato pancakes per industry standard
	Task: Students will make	CC.3.5.9-10.C	potatoes	Chef demonstration on potato	Question and answer session
	a bechamel, plate	Follow precisely a	# 1004 Prepare breakfast	pancakes	
	creamed chipped beef	complex multistep	meats	Students will prepare potato pancakes	Work area cleaned and sanitized per
	and prepare potato	procedure		Students will work in small groups	standards
	pancakes	ACF		preparing a bechamel sauce	
		Certification			
	Theory: Introduction into	CC.3.5.9-10.A.		Read and review Chapter 38	Daily Employability Grade
Thursday	Breakfast potatoes	Cite specific textual evidence	#100 Safety and sanitation	Breakfast Cookery Pages 606-619	Classroom discussion on types and uses of breakfast potatoes
	Demonstration: show	CC.3.5.9-10B	#600 Knife skills	Complete workbook pages 225-230	
	students how to make	Determine the	# 805 measure	Due Friday 1/31/20	Potatoes per industry standards
	home fries and hash	central ideas or	ingredients using US		Potatoes prepared according to recipe
	browns	conclusions of a	standard weight and		Question and answer session
		text; etc.	volume	Chef demonstration on home fries and	
	Task: Students will	CC.3.5.9-10.C	# 1002 Prepare eggs	hash browns	Work area cleaned and sanitized per
	prepare potatoes for	Follow precisely a	using a variety of	Students will work in small groups	standards
	breakfast service	complex multistep	methods	preparing home fries and hash browns	
		procedure	#1003 Prepare breakfast		
		ACF	potatoes		
		Certification			
<b>F</b> -1.1	<b>-1</b>	CC.3.5.9-10.A.		Read and review Chapter 38	Daily Employability Grade
Friday	Theory: Students will	Cite specific	#100 Safety and	Breakfast Cookery	Classroom discussion on profitability of
	prepare 3 different Eggs	textual evidence	sanitation	Pages 606-619	breakfast and brunch items
	dishes for their test	CC.3.5.9-10B	#600 Knife skills	Complete workbook pages 225-230	All ingradiants managined properly
	Demonstration: Show	Determine the central ideas or	# 805 measure	Due Friday 1/31/20	All ingredients measured properly
			ingredients using US	Students will have a practical test on	Eggs por industry standards
	students how to plate for	conclusions of a	standard weight and	Eggs	Eggs per industry standards
	their egg test	text; etc.	volume		Plate presented according to industry
	Task: Students will	CC.3.5.9-10.C Follow precisely a	# 1002 Prepare eggs using a variety of		standards
	prepare 3 types of eggs	complex multistep	methods		Question and answer session
	for their practical test	procedure	methous		
	ior their practical test	ACF		HAVE A WONDERFUL WEEKEND	Work area cleaned and sanitized per
		Certification		HAVE A WONDERFOL WEEKEIND	standards