

# Middle Bucks Institute of Technology

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

Level 100 B session

Program: Culinary Arts

Teacher: Chef Stafford

<b>Day</b>	<b>Content</b> <i>From PDE POS</i>	<b>PA</b> <i>Core Standards</i>	<b>Skills/Objective</b> <i>Demonstrate knowledge of.....</i>	<b>Activities</b> <i>Using these methods to learn...</i>	<b>Assessment</b> <i>How will I be evaluated?</i>
<b>Monday</b>	School Holiday		School Holiday		School Holiday
<b>Tuesday</b>	<p><b>Theory:</b> Students will prepare assorted breakfast meats and breakfast sandwiches</p> <p><b>Demonstration:</b> Show students how to prepare breakfast meats for sandwiches</p> <p><b>Task:</b> Students will cook assorted breakfast meats and prepare a breakfast sandwich</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># 1002 Prepare eggs using a variety of methods</p> <p>#1004 Prepare breakfast meats</p>	<p>Read and review Chapter 38 Breakfast Cookery Pages 606-619</p> <p>Complete workbook pages 225-230 Due Friday 1/31/20</p> <p>Chef demonstration on cooking breakfast meats and eggs for sandwiches</p> <p>Students will work independently preparing breakfast sandwiches</p>	<p>Daily Employability Grade Classroom discussion on types and uses of breakfast meats</p> <p>Sausage per industry standards Pork roll per industry standards Sandwich per industry standards Bacon 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> Students will make creamed chip beef and potato pancakes</p> <p><b>Demonstration:</b> Show students how to make a bechamel sauce</p> <p><b>Task:</b> Students will make a bechamel, plate creamed chipped beef and prepare potato pancakes</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 # 1002 Prepare eggs using a variety of methods #1003 Prepare breakfast potatoes # 1004 Prepare breakfast meats</p>	<p>Read and review Chapter 38 Breakfast Cookery Pages 606-619 Complete workbook pages 225-230 Due Friday 1/31/20</p> <p>Chef demonstration on preparing creamed chipped beef Chef demonstration on potato pancakes Students will prepare potato pancakes Students will work in small groups preparing a bechamel sauce</p>	<p>Daily Employability Grade Classroom discussion on types of sauces used for breakfast cookery Creamed Chipped Beef per industry standards</p> <p>Bechamel made according to recipe Potato pancakes per industry standard</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 potatoes</p> <p><b>Demonstration:</b> show students how to make home fries and hash browns</p> <p><b>Task:</b> Students will prepare potatoes for breakfast service</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 # 805 measure ingredients using US standard weight and volume # 1002 Prepare eggs using a variety of methods #1003 Prepare breakfast potatoes</p>	<p>Read and review Chapter 38 Breakfast Cookery Pages 606-619 Complete workbook pages 225-230 Due Friday 1/31/20</p> <p>Chef demonstration on home fries and hash browns Students will work in small groups preparing home fries and hash browns</p>	<p>Daily Employability Grade Classroom discussion on types and uses of breakfast potatoes</p> <p>Potatoes per industry standards Potatoes prepared according to recipe 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 prepare 3 different Eggs dishes for their test</p> <p><b>Demonstration:</b> Show students how to plate for their egg test</p> <p><b>Task:</b> Students will prepare 3 types of eggs for their practical test</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 # 805 measure ingredients using US standard weight and volume # 1002 Prepare eggs using a variety of methods</p>	<p>Read and review Chapter 38 Breakfast Cookery Pages 606-619 Complete workbook pages 225-230 Due Friday 1/31/20 Students will have a practical test on Eggs</p> <p>HAVE A WONDERFUL WEEKEND</p>	<p>Daily Employability Grade Classroom discussion on profitability of breakfast and brunch items</p> <p>All ingredients measured properly</p> <p>Eggs per industry standards Plate presented according to industry standards</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>