

Middle Bucks Institute of Technology

Weekly Lesson Plan for the Week of 01/27/20

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>
Monday	<p>Theory: Prepare desserts and rolls for Aspirations</p> <p>Demonstration: Show students how to finish and plate desserts</p> <p>Task: Students will prepare various desserts and rolls for Aspirations</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># 1903 identify the factors influencing the quality of baked goods</p> <p>#1907 prepare a variety of fillings and toppings for baked goods</p> <p>#1909 determine the function of baking ingredients</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 preparing buttercream and fudge icing</p> <p>Students will work in small groups baking desserts and preparing icing</p>	<p>Daily Employability Grade</p> <p>Classroom discussion on A la carte service and desserts</p> <p>Icing per industry standards Cakes per industry standards</p> <p>Rolls and dessert measured and mixed correctly</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>
Tuesday	<p>Theory: Students will prepare assorted desserts for Aspirations</p> <p>Demonstration: Show students how to prepare and plate desserts for A la carte service</p> <p>Task: Students will finish baking and icing desserts for Aspirations</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># 1903 identify the factors influencing the quality of baked goods</p> <p>#1907 prepare a variety of fillings and toppings for baked goods</p> <p>#1909 determine the function of baking ingredients</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 in icing and cutting desserts for an A la carte lunch</p> <p>Students will work in small groups preparing dessert and measuring out roll dough</p>	<p>Daily Employability Grade</p> <p>Classroom discussion on difference between buffet and A la carte desserts</p> <p>Desserts per industry standards</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>

<p>Wednesday</p>	<p>Theory: Prepare desserts and rolls for Aspirations</p> <p>Demonstration: Show students how to finish and plate desserts</p> <p>Task: Students will prepare various desserts and rolls for Aspirations</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, #600 # 805 measure ingredients using US standard weight and volume # 1903 identify the factors influencing the quality of baked goods #1907 prepare a variety of fillings and toppings for baked goods #1909 determine the function of baking ingredients</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 plated desserts</p> <p>Students will prepare and plate desserts for A la carte service</p>	<p>Daily Employability Grade Classroom discussion on types of service Tables set per rubric Pudding per industry standard Desserts per industry standard</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>
<p>Thursday</p>	<p>Theory: Set Aspirations for service and prep desserts</p> <p>Demonstration: Show students how to finish and plate desserts</p> <p>Task: Students will prepare various desserts and rolls for Aspirations</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 # 600 # 805 # 1903 identify the factors influencing the quality of baked goods #1907 prepare a variety of fillings and toppings for baked goods #1909 determine the function of baking ingredients</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 Dessert plating</p> <p>Students will work in small groups setting the dining room and preparing desserts</p>	<p>Daily Employability Grade Classroom discussion on the importance of a clean dining room Tables set per rubric Desserts per industry standards</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>
<p>Friday</p>	<p>Theory: Prepare desserts and rolls for Directors luncheon</p> <p>Demonstration: Show students how to finish and plate desserts for a special event</p> <p>Task: Students will prepare a dessert plate for the Directors luncheon</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 # 1903 identify the factors influencing the quality of baked goods #1907 prepare a variety of fillings and toppings for baked goods #1909 determine the function of baking ingredients</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 a set plated dessert Students will set dining room for Directors luncheon</p> <p>Students will prepare a plated dessert for the luncheon</p> <p>HAVE A WONDERFUL WEEKEND</p>	<p>Daily Employability Grade Classroom discussion on setting and plating a head table</p> <p>All ingredients measured properly</p> <p>Dessert per industry standard</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>