

# Weekly Lesson Plan Level 300

Program: Culinary Arts

Teacher: Chef Proulx

Week 9 : 10/28/2019

Day	Content	PAE Standards	Skills / Objective	Activities	Assessment
Monday	<p><b>Theory: Cooking methods/Banquet menu planning</b>                      Demonstration: Preparing menu items for ACF Scholarship Fund Raiser banquet                      Demonstration                      TASK: Prepare Banquet items</p>	CC.36.11-12.C CC.36.11-12.H ACF Certification	#1201 Identify market forms of vegetables #1300 Prep Potato Cooking Methods #1801 Follow a standardized recipe #1304 Follow the Standards of Quality #1860 Prepare Chicken #2001 Plan and design a menu  Critical Thinking   Creative Thinking Communication   Collaboration	Student practice on cooking Methods for Potato Pancakes and the combination method for Chicken Pap rakish  Prepare mis en place for banquet this evening.	Assessment :Cooking methods Rubric Mis en place /organizational skills Lab Cleanup rubric Homework: review cooking methods and OAC recipes
Tuesday	<p><b>Theory: Intro to Poultry Preparations</b>                      Demonstration: Preparing menu Items for the "Taste of Bucks County" Student Competition.                      TASK: Practice preparing food items for the Competition and Aspirations.</p>	CC.36.11-12.C CC.36.11-12.H ACF Certification	#1201 Prepare and fabricate vegetable selection #801 Follow a standardized recipe #1860 Prepare Poultry Prepare a Grain, Pasta or Starch Item #504 Plate / Garnish Presentation  Critical Thinking   Creative Thinking Communication   Collaboration	Chefs Demo: Select The Student Teams: 200 level 300 level Pastry Cake Decorating Student practice on Cooking methods Vegetable preparation/seasonal vegetables and hot preparations.	Assessment: Cooking methods Rubric Mis en place /organizational skills Lab Cleanup rubric
Wednesday	<p><b>Theory: Banquet Preparations</b>                      Demonstration: Preparing menu Items for the "Taste of Bucks County" Student Computation.                      TASK: Practice preparing food items for the Competition and Aspirations</p>	CC.36.11-12.C CC.36.11-12.H ACF Certification	#1201 Prepare and fabricate vegetable selection #801 Follow a standardized recipe #1860 Prepare Poultry Prepare a Grain, Pasta or Starch Item #504 Plate / Garnish Presentation  Critical Thinking   Creative Thinking Communication   Collaboration	Chefs Demo Student practice on Cooking methods Vegetable preparation/seasonal vegetables and hot preparations	Assessment: Cooking methods Rubric Mis en place /organizational skills Lab Cleanup rubric
Thursday	Halloween School Wide Fashion Show	CC.36.11-12.C CC.36.11-12.H ACF Certification	Halloween School Wide Fashion Show	Halloween School Wide Fashion Show	Halloween School Wide Fashion Show
Friday	<p>Theory:                       Student Team "CHOP" Practice Competition</p>	CC.36.11-12.C CC.36.11-12.H ACF Certification	#1201 Prepare and fabricate vegetable selection #801 Follow a standardized recipe #1860 Prepare Poultry Prepare a Grain, Pasta or Starch Item #504 Plate / Garnish Presentation  Critical Thinking   Creative Thinking Communication   Collaboration	Student "CHOP" practice on Cooking methods Vegetable preparation/seasonal vegetables and hot preparations  Critical Thinking   Creative Thinking Communication   Collaboration	Lab Cleanup assessment Buffet mis en place Recipe Preparations Teamwork activity/ participation rubric