

## B Session 300 Level Weekly Lesson Plan

Program: Culinary Arts

Teacher: Chef Proulx

Week of: 9/03/19 week #1 300 Level

Day	Content	PA Core Standards	Skills/Objective	Activities	Assessment
Monday	<b>School Closed Labor Day</b>		<b>NO SCHOOL</b>		<b>School Closed Labor Day</b>
Tuesday	<p style="text-align: center;"><b>Welcome to Culinary Arts</b></p> <p>-Introduction of the new culinary instructor. -Career history -Personal information</p> <p><b>Review:</b> Teacher expectations Classroom Etiquette Student Expectations Student\parent handbook Review</p> <p><b>Review:</b> locker room Procedures</p>	<p><b>CC.3.5.9-10.A.</b> Cite specific textual evidence <b>CC.3.5.9-10B</b> Determine the central ideas or conclusions of a text; etc. <b>CC.3.5.9-10.C</b> Follow precisely a complex multistep procedure ACF Certification</p>	<p><b>#101</b> Wear appropriate apparel in the food preparation area <b>#104</b> List causes\preventions of accidents and injuries in the food service industries</p>	<p>-Turn in all forms and due date -Review Kitchen safety -Review Sanitation Stands and practice - -Have students introduce them selves to their new classmates. -Student will complete a personal survey</p> <p>Distribute their locker assignment and secure any Student items</p> <p>Review and test their locker combinations</p>	<p>Daily Employability Grade</p> <p>Classroom discussion</p> <p>Question and answer session</p>
Wednesday	<p><b>Theory:</b> Review all Serv Safe procedures using The "Food Handlers Guide" -proper hygiene and - -sanitation techniques</p> <p><b>Demonstration:</b> <b>Task:</b> Students will demonstrate the ability to properly wash their hands</p>	<p><b>CC.3.5.9-10.A.</b> Cite specific textual evidence <b>CC.3.5.9-10B</b> Determine the central ideas or conclusions of a text; etc. <b>CC.3.5.9-10.C</b> Follow precisely a complex multistep procedure ACF</p>	<p><b>101</b> Wear appropriate apparel in the food preparation area <b>#104</b> List causes\preventions of accidents and injuries in the food service industries</p>	<p><b>Read and Review chapter 7 Sanitation Hazards</b> Pages 97-111 Turn in all forms Chef demonstration on handwashing Students will wash their hands according to demonstration</p>	<p>Daily Employability Grade</p> <p>Classroom discussion on Safety, Sanitation and Hygiene</p> <p>Begin Question and answer session using The Food Handlers Guide</p>

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Thursday	<p><b>Theory:</b> Introduce students to kitchen and aspirations.</p> <p><b>Demonstration:</b> review how to properly wash their hands and prepare them for the welcome assembly</p> <p><b>Task:</b> students will review hand washing technique and attend welcome assembly</p>	<p><b>CC.3.5.9-10.A.</b> Cite specific textual evidence</p> <p><b>CC.3.5.9-10B</b> Determine the central ideas or conclusions of a text; etc.</p> <p><b>CC.3.5.9-10.C</b> Follow precisely a complex multistep procedure ACF Certification</p>	<p><b>101</b> Wear appropriate apparel in the food preparation area</p> <p><b>#104</b> List causes\preventions of accidents and injuries in the food service industries</p>	<p><b>Read and Review chapter 7 Sanitation Hazards</b> Pages 97-111 Turn in all forms</p> <p>Students will attend the welcome assembly and review hand washing techniques.</p>	<p>Daily Employability Grade</p> <p>Classroom discussion on Safety, Sanitation and Hygiene</p> <p>Hand washing per industry standard</p> <p>Question and review session</p>
Friday	<p><b>Theory: Continue reviewing "The Food Handles Guide"</b></p> <p><b>Demonstration:</b> Show Students how to set up and use a commercial 3 bay sink for pot washing</p> <p>Task: Student will complete the Food Handlers Test prior to entering the preparation areas</p> <p>Task: All parts of their uniform will be inspected and properly ladled with their name.</p>	<p><b>CC.3.5.9-10.A.</b> Cite specific textual evidence</p> <p><b>CC.3.5.9-10B</b> Determine the central ideas or conclusions of a text; etc.</p> <p><b>CC.3.5.9-10.C</b> Follow precisely a complex multistep procedure ACF Certification</p>	<p><b>#101</b> Wear appropriate apparel in the food preparation area is standard. Maintaining a proper uniform and washing schedule.</p> <p><b>#104</b> List causes\preventions of accidents and injuries in the food service industries</p> <p><b>#703</b> Operate and clean\sanitize small equipment</p>	<p><b>Read and Review chapter 7 Sanitation Hazards</b> Pages 97-111 Turn in all forms</p> <p><b>Homework</b> Complete workbook pages 41-48 <b>DUE FRIDAY SEPT. 13</b></p> <p>Students will work in small groups setting up the 3 bay sink for pot washing</p> <p><b>Uniform inspection:</b> uniform will be inspected and properly ladled with their name.</p> <p>Maintaining a proper uniform and washing schedule</p>	<p>Daily Employability Grade</p> <p>Classroom discussion</p> <p>Was the 3 bay sink set up to industry standards</p> <p>Question and review session</p> <p>Food Handlers Test and receive the certificate of completion.</p> <p>Begin uniform completion check off list. Are all form completed and returned.</p>