

Middle Bucks Institute of Technology

Weekly Lesson Plan for the Week of 11/04/19

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 soup, desserts and vegetables for Aspirations</p> <p>Demonstration: Show to prepare vegetables and soups for the restaurant</p> <p>Task: Students will work in small groups prepping for the restaurant</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>#1600 seasoning and flavoring</p> <p>#1700 Prepare and evaluate a variety of stocks</p> <p>#1703 Prepare and evaluate types of soup</p>	<p>Read and Review chapter 25 Stocks pages 402-407</p> <p>Complete Workbook pages 155-159 Due Friday 11/08</p> <p>Chef demonstration on vegetable cuts for restaurant service</p> <p>Students will prepare various soups, desserts and vegetables for Aspirations</p>	<p>Daily Employability Grade</p> <p>Classroom discussion on how to prep for the restaurant</p> <p>Soup prepared according to recipe</p> <p>Soup prepared per industry standards</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>
Tuesday	<p>NO SCHOOL</p> <p>Teacher in-service day</p>		<p>NO SCHOOL</p> <p>Teacher in-service day</p>		<p>NO SCHOOL</p> <p>Teacher in-service day</p>

<p>Wednesday</p>	<p>Theory: Finish all soups, desserts, prepare rolls and set the dining room</p> <p>Demonstration: Show how to prepare the restaurant for service</p> <p>Task: Students will prepare rolls and set the dining room for 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 #1700 Stocks, soups and sauces #1908 Prepare a variety of yeast-risen products</p>	<p>Read and Review chapter 25 Stocks pages 402-407 Complete Workbook pages 155-159 Due Friday 11/08</p> <p>Chef demonstration on how to set dining room and kitchen for service Students will work in small groups finishing desserts, soups and rolls for Aspirations</p>	<p>Daily Employability Grade Classroom discussion on how to prepare the kitchen for restaurant service Soup per industry standards Desserts per industry standards Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>
<p>Thursday</p>	<p>Theory: Set the dining room and prepare the buffet</p> <p>Demonstration: show students how to set the dining room and buffet tables</p> <p>Task: Students will set the dining room and buffet tables</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 # 805 measure ingredients using US standard weight and volume #1905 prepare a variety of quick breads # 1906 prepare a variety of pies and tarts #1908 prepare a variety of yeast-risen products # determine the function of baking ingredients</p>	<p>Read and Review chapter 25 Stocks pages 402-407 Complete Workbook pages 155-159 Due Friday 11/08</p> <p>Chef demonstration on table settings Students will work in small groups setting dining room and finishing desserts for the buffet</p>	<p>Daily Employability Grade Classroom discussion on setting Aspirations for a buffet service Tables set to rubric</p> <p>Desserts per industry standards</p> <p>Question and review session Work area cleaned and sanitized per standards</p>
<p>Friday</p>	<p>Theory: Students will prepare desserts for retail sales and deep clean the kitchen</p> <p>Demonstration: review the proper sanitation techniques used in the kitchen</p> <p>Task: Students will prepare and sell takeout</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 #1912 Prepare and finish cakes</p>	<p>Read and Review chapter 25 Stocks pages 402-407 Complete Workbook pages 155-159 Due TODAY</p> <p>Chef demonstration on how to package desserts for retail sales Students will work in small groups cleaning and preparing take outs</p> <p>HAVE A GREAT WEEKEND</p>	<p>Daily Employability Grade Classroom discussion on how the restaurant was run and how we could improve our preparation during the week</p> <p>Desserts per industry standards</p> <p>Take outs packaged correctly</p> <p>Question and review session Work area cleaned and sanitized per standards</p>