

Middle Bucks Institute of Technology

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

Level 100 B 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: Students will work as servers, bussers and cashiers in Aspirations</p> <p>Task: Students will serve buffet style in 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 Safety and sanitation #2205 Perform duties of a cashier # 2206 Perform duties of a server #2207 Perform duties of a food runner #2212 Follow rules of table service # Follow procedures for workflow between dining room and kitchen</p>	<p>Read and Review chapter 25 Stocks pages 402-407 Complete Workbook pages 155-159 Due Friday 11/08</p> <p>Chef assistance in dining room Students will work in small groups as servers for their section in Aspirations</p> <p>Students will all bus their tables and take turns as a cashier</p>	<p>Daily Employability Grade</p> <p>Service 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: Students will serve and bus the staff buffet</p> <p>Demonstration: show students how to bus and reset the dining room</p> <p>Task: Students will serve in the dining room and clean entire room once service has ended</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 #2205 Perform duties of a cashier # 2206 Perform duties of a server #2207 Perform duties of a food runner #2212 Follow rules of table service # Follow procedures for workflow between dining room and kitchen</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 serving and busing the dining room</p>	<p>Daily Employability Grade</p> <p>Tables set to rubric</p> <p>Service 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>