

Culinary Arts Lesson Plan

WEEK 12 (Week of 11-18-19)

Program: Culinary Arts Level 200

Teacher: Chef Proulx

Implementing 21st Century Skills through: Critical Thinking, Communication and Collaboration

Day	Content	PDE Core Standards	Skills	Activities	Assessment
Monday	<p>Theory: Baking & Pastry Skill Finalize Potato Lesson.</p> <p>Demonstration: Preparing seasonal pies, Cheese cakes and tarts</p>	<p>CC.36.11-12.C CC.36.11-12.H ACF Certification</p>	<p>#1300 Potatoes #1906 pies & Tarts</p>	<p>Prepare Pie Shells and Blind Bake for filling</p> <p>Thanksgiving Cultural Menu Development</p>	<p>Assessment : Finalize potato lesson</p> <p>Rubric Misenplace /organizational skills Lab Cleanup rubric</p>
Tuesday	<p>Theory: Baking & Pastry Skill Finalize Potato Lesson.</p> <p>Demonstration: Preparing seasonal pies, Cheese cakes and tarts</p> <p>TASK: Review Chapter 44 on Pies and Tarts</p>	<p>CC.36.11-12.C CC.36.11-12.H ACF Certification</p>	<p>#1300 Potatoes #1906 pies & Tarts 1903 Identify the influencing the quality of baked products</p>	<p>Prepare Pie Shells and Blind Bake for filling</p> <p>Prepare deep dish Apple Pies for Pie Sale</p>	<p>Assessment Pie shell Quality</p> <p>Rubric: Misenplace /organizational skills Lab Cleanup rubric</p>

		CC.36.11-12.C CC.36.11-12.H			
Wednesday	<p>Theory: Prepare Thanksgiving Dinner Meal / menu</p> <p>Demonstration: Pies for Thanksgiving Dinner Buffet</p> <p>TASK: Make dinner Items and demo items for the school wide Open House</p>	CC.36.11-12.C CC.36.11-12.H ACF Certification	<p>#1906 pies & tarts</p> <p>#1907 Prepare Fillings for pies and cake items</p> <p>#2000 menu development</p> <p>#2200 Front of the House Operations</p> <p>#1801 Fabricate Turkey</p> <p>#1300 Potatoes</p> <p>#1200 Vegetables and side Dishes</p>	<p>Prepare deep dish Apple Pies for Pie Sale.</p> <p>Prepare fruit and custard Pies</p> <p>#1801 Fabricate Turkey</p> <p>#1300 Potatoes</p> <p>#1200 Vegetables and side Dishes</p>	<p>Assessment :Cake decorating</p> <p>Rubric</p> <p>Misenplace /organizational skills</p> <p>Lab Cleanup rubric for Open House</p>
Thursday	<p>Theory: : Prepare Thanksgiving Dinner Meal / menu</p> <p>Demonstration: Pies for Thanksgiving Dinner Buffet</p> <p>TASK: Make dinner Items and demo items for the school wide Open House</p>	CC.36.11-12.C CC.36.11-12.H ACF Certification	<p>#1906 pies & tarts</p> <p>#1907 Prepare Fillings for pies and cake items</p> <p>#2000menu development</p> <p>#2200 Front of the House Operations</p>	<p>#1801 Fabricate Turkey</p> <p>#1300 Potatoes</p> <p>#1200 Vegetables and side Dishes</p>	<p>Assessment: on menu items for Grand buffet</p>

Friday	<p>Theory: : Prepare Thanksgiving Dinner Meal / menu</p> <p>Demonstration: Pies for Thanksgiving Dinner Buffet</p> <p>TASK: Make dinner Items and create Buffet for student and instructors</p>	<p>CC.36.11-12.C CC.36.11-12.H ACF Certification</p>	<p>#1906 pies & tarts #1907 Prepare Fillings for pies and cake items #2000menu development #2200 Front of the House Operations</p>	<p>#2213 Prepare Food items for retail sales</p>	<p>Assessment : Misenplace /organizational skills Lab Cleanup rubric Have a Great Weekend !!</p>
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