

# Culinary Arts Lesson Plan

## WEEK 12 (Week of 11-18-19)

Program: Culinary Arts Level 300

Teacher: Chef Proulx

Implementing 21<sup>st</sup> Century Skills through: Critical Thinking, Communication and Collaboration

Day	Content	PDE Core Standards	Skills	Activities	Assessment
Monday	<p>Theory: Baking &amp; Pastry Skill Finalize Potato Lesson.</p> <p>Demonstration: Preparing seasonal pies, Cheese cakes and tarts</p>	CC.36.11-12.C CC.36.11-12.H ACF Certification	#1300 Potatoes #1906 Pies & Tarts	<p>Prepare Pie Shells and Blind Bake for filling</p> <p>Thanksgiving Cultural Menu Development</p>	<p>Assessment: Finalize potato lesson</p> <p>Rubric: Mis en place /organizational skills</p> <p>Lab Cleanup rubric</p>
Tuesday	<p>Theory: Review Chapter 44 on Baking &amp; 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>	CC.36.11-12.C CC.36.11-12.H ACF Certification	#1300 Potatoes #1906 Pies & Tarts #1903 Identify the influencing the quality of baked products	<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: Mis en place /organizational skills</p> <p>Lab Cleanup rubric</p>
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	#1906 Pies & Tarts #1907 Prepare Fillings for pies and cake items #2000 menu development #2200 Front of the House Operations #1801 Fabricate Turkey #1300 Potatoes #1200 Vegetables and side dishes	<p>Prepare deep dish Apple Pies for Pie Sale.</p> <p>Prepare fruit and custard Pies</p>	<p>Assessment: Cake decorating</p> <p>Rubric: Mis en place /organizational skills</p> <p>Lab Cleanup rubric for Open House</p>

<p>Thursday</p>	<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>	<p>CC.36.11-12.C CC.36.11-12.H ACF Certification</p>	<p>#1906 Pies &amp; Tarts #1907 Prepare Fillings for pies and cake items #2000 Menu development #2200 Front of the House Operations</p>	<p>Open House Demo...</p> <p>Boning Ducks, Duck Stock, Chicken Stock, Mini Cup Cakes with Roses, and pie Sale.</p>	<p>Assessment: on menu items for Grand buffet</p>
<p>Friday</p>	<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 &amp; Tarts #1907 Prepare Fillings for pies and cake items #2000 Menu development #2200 Front of the House Operations #2213 Prepare Food items for retail sales</p>	<p>Clean up for the weekend</p>	<p>Assessment:</p> <p>Mis en place /organizational skills Lab Cleanup rubric</p> <p>Have a Great Weekend!!</p>