

Middle Bucks Institute of Technology

Weekly Lesson Plan for the Week of 11/18/19

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 a fruit pie with a lattice crust</p> <p>Demonstration: Show students how to make a lattice crust for a fruit pie</p> <p>Task: Students will prepare a fruit pie with a lattice crust for retail sakes</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># 1906 prepare a variety of pies and tarts</p> <p>#1907 prepare a variety of fillings and toppings for baked goods</p> <p>#1909 determine the function of baking ingredients</p>	<p>Read and Review chapter 44 Pies and Tarts pages 686-697 Workbook pages 255-259 Due Friday 11\22</p> <p>Chef demonstration on how to make a lattice crust for a fruit pie</p> <p>Students will work independently on a lattice crusted fruit pie</p>	<p>Daily Employability Grade</p> <p>Classroom discussion on how the correct crust and topping increase a pie's value</p> <p>Pie prepared according to recipe</p> <p>Lattice crust per industry standards</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>
Tuesday	<p>Theory: Prepare pie filling from fresh fruit</p> <p>Demonstration: Show students how to season and prepare fruit for pie filling</p> <p>Task: Students will prepare a fruit filling for pies</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># 1906 prepare a variety of pies and tarts</p> <p>#1907 prepare a variety of fillings and toppings for baked goods</p> <p>#1909 determine the function of baking ingredients</p>	<p>Read and Review chapter 44 Pies and Tarts pages 686-697 Workbook pages 255-259 Due Friday 11\22</p> <p>Chef demonstration on preparing fresh fruit for pie filling</p> <p>Students will work in small groups making various fruit pies</p>	<p>Daily Employability Grade</p> <p>Classroom discussion on the importance of a quality pie filling</p> <p>Filling prepared according to recipe</p> <p>Filling per industry standards</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>

<p>Wednesday</p>	<p>Theory: Blind baking for cream and chiffon pies</p> <p>Demonstration: Show students blind baking technique</p> <p>Task: Students will prepare dough and blind bake a shell</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 #1906 Prepare a variety of pies and tarts #1907 Prepare a variety of fillings and topping for baked goods</p>	<p>Read and Review chapter 44 Pies and Tarts pages 686-697 Workbook pages 255-259 Due Friday 11\22</p> <p>Chef demonstration on the blind baking technique Students will prepare pie shells using the blind baking technique</p>	<p>Daily Employability Grade Classroom discussion on blind baking</p> <p>Was pie dough shell baked per industry standard Dough per industry standard Proper mixing method applied All ingredients measured correctly</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>
<p>Thursday</p>	<p>Theory: Students will prepare the kitchen for open house</p> <p>Demonstration: show students how to set up the kitchen and workstations for open house</p> <p>Task: Students will set up stations and clean the kitchen for open house</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 #800 Standardized recipes and measurement # 1906 prepare a variety of pies and tarts #1907 prepare a variety of fillings and toppings for baked goods #1909 determine the function of baking ingredients</p>	<p>Read and Review chapter 44 Pies and Tarts pages 686-697 Workbook pages 255-259 Due Friday 11\22</p> <p>Chef demonstration on how to prepare the kitchen for open house Students will work in small groups cleaning and preparing the kitchen for open house</p>	<p>Daily Employability Grade Classroom discussion on how the ingredients and preparation effect the quality of a pie Was kitchen cleaned for open house</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>
<p>Friday</p>	<p>Theory: Students will prepare a cream pie</p> <p>Demonstration: show students how to make a cream filling</p> <p>Task: Students will prepare their filling</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 # 1906 prepare a variety of pies and tarts #1907 prepare a variety of fillings and toppings for baked goods #1909 determine the function of baking ingredients</p>	<p>Read and Review chapter 44 Pies and Tarts pages 686-697 Workbook pages 255-259 Due TODAY</p> <p>Chef demonstration on preparing a cream pie Students will work in small groups preparing a peanut butter or chocolate cream pie</p>	<p>Daily Employability Grade Classroom discussion on cream and Chiffon pies Cream pie prepared according to recipe</p> <p>Cream pie per industry standards</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>