

# A Session 200 Level Weekly Lesson Plan

Program: Culinary Arts

Teacher: Chef Proulx

Week of: 12/2/19 week #14 200 Level

Day	Content	PA Core Standards	Skills/Objective	Activities	Assessment
Monday	<b>Closed for Snow Day</b>	CC.36.11-12.C CC.36.11-12.H ACF Certification			
Tuesday	<p><b>Guest Visitor from Johnson &amp; Wales University</b></p> <p>Theory. Show students proper method of scaling, measuring with liquid and dry ingredients.</p> <p>Demonstration: Display the use of a dry v liquid ingredient. The proper method of using cup &amp; spoon utensils for dry measures.</p>	<p><b>CC.3.5.9-10.A.</b> Cite specific textual evidence</p> <p><b>CC.3.5.9-10B</b> Determine the central ideas or conclusions of a text; etc.</p> <p><b>CC.3.5.9-10.C</b> Follow precisely a complex multistep procedure</p>	<p><b>Guest Visitor from Johnson &amp; Wales University</b></p> <p>#800 Standardized Recipes and Measurements #805 Measure ingredients using US Standard weights &amp; volume #804 Cite US Standard weight and volume equivalences</p>	<p><b>Guest Visitor from Johnson &amp; Wales University</b></p> <p>Follow the Measurement and Conversion Work Sheet</p> <p>Scale, measure, Dry and liquid Measurements. Student will be "Chef Checked" for proper volumes</p>	<p>Rubric: Measurement of Cups, Tsp, Tbsp and weigh.</p> <p>Lab Clean up</p> <p>Homework Assignment due.</p>
Wednesday	<p>Theory. Show students proper method of scaling, measuring with liquid and dry ingredients.</p> <p>Review: Display the use of a dry v liquid ingredient. The proper method of using cup &amp; spoon utensils for dry measures.</p>	<p><b>CC.3.5.9-10.A.</b> Cite specific textual evidence</p> <p><b>CC.3.5.9-10B</b> Determine the central ideas or conclusions of a text; etc.</p> <p><b>CC.3.5.9-10.C</b> Follow precisely a complex multistep procedure</p>	<p>#800 Standardized Recipes and Measurements #805 Measure ingredients using US Standard weights &amp; volume #804 Cite US Standard weight and volume equivalences</p>	<p>Follow the Measurement and Conversion Work Sheet</p> <p>Scale, measure, Dry and liquid Measurements. Student will be "Chef Checked" for proper volumes</p>	<p>Rubric: Measurement of Cups, Tsp, Tbsp and weigh.</p> <p>Lab Clean up Daily Employability Grade Classroom discussion</p> <p>Question and answer session</p>

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Thursday	<p><b>Theory</b> : Aspirations operations and menu preparations</p> <p><b>Demonstration</b> :prepare Aspirations menu items and line set up</p> <p>TASK :Working in small groups, the students will prep misenplace of Aspirations opening this week.</p>	<p><b>CC.3.5.9-10.A.</b> Cite specific textual evidence</p> <p><b>CC.3.5.9-10B</b> Determine the central ideas or conclusions of a text; etc.</p> <p><b>CC.3.5.9-10.C</b> Follow precisely a complex multistep procedure</p>	<p>#1202 vegetable preparation</p> <p>#800 demonstrate how to prepare standardized recipes</p> <p>#1700 prepare soups</p> <p>#1300 prepare Pasta and rice</p> <p>#2103 Set up line stations</p>	<p>Chef menu discussion and demonstration</p> <p>Prepare soups, salads, entrees</p> <p>Demo: A la Carte hot line set up</p> <p>Lab cleanup</p>	<p>Daily Employability Grade</p> <p>Misenplace evaluation rubric</p> <p>Quality assessment for prepared menu items</p> <p>Daily lab cleaning assignment grade/assessment</p> <p>Question and review session</p>
Friday	<p><b>Aspirations Open for Private Seminar</b></p> <p>Student practice/ food preparations and kitchen line operations and responsibilities</p>	<p><b>CC.3.5.9-10.A.</b> Cite specific textual evidence</p> <p><b>CC.3.5.9-10B</b> Determine the central ideas or conclusions of a text; etc.</p> <p><b>CC.3.5.9-10.C</b> Follow precisely a complex multistep procedure ACF Certification</p>	<p>#2100 Set up prep stations Opening and closing back of the house procedures,</p> <p>perform cooks duties</p> <p>perform duties of cooks helper,</p> <p>perform Duties of expediter</p>	<p>Student A la Carte practice through back of the house operation</p> <p>Demonstrate Station responsibilities Station breakdown and lab cleanup</p>	<p>Daily Employability Grade</p> <p>Restaurant practice assessment per industry standards</p> <p>Daily cleaning assessment</p> <p>Classroom discussion</p> <p>Question and review session</p>