

A Session 300 Level Weekly Lesson Plan

Program: Culinary Arts

Teacher: Chef Proulx

Week of: 12/2/19 week #14 300 Level

Day	Content	PA Core Standards	Skills/Objective	Activities	Assessment
Monday	Closed for Snow Day	CC.36.11-12.C CC.36.11-12.H ACF Certification			
Tuesday	<p>Guest Visitor from Johnson & Wales University</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 & spoon utensils for dry measures.</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>Guest Visitor from Johnson & Wales University</p> <p>#800 Standardized Recipes and Measurements #805 Measure ingredients using US Standard weights & volume #804 Cite US Standard weight and volume equivalences</p>	<p>Guest Visitor from Johnson & Wales University</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 & spoon utensils for dry measures.</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>#800 Standardized Recipes and Measurements #805 Measure ingredients using US Standard weights & 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>Theory : Aspirations operations and menu preparations</p> <p>Demonstration :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>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>#801follow a standardized recipe</p> <p>#1862 Demonstrate knowledge of Sustainability</p> <p>#602 demonstrate how to cut ,slice ,trim poultry</p> <p>Critical Thinking Creative Thinking Communication Collaboratio n</p>	<p>Aspirations Buffet Preparations</p> <p>Begin cookie Scaling & measuring.</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>Aspirations Open for Private Seminar</p> <p>Student practice/ food preparations and kitchen line operations and responsibilities</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 ACF Certification</p>	<p>#801follow a standardized recipe</p> <p>#401 demonstrate Purchasing ,receiving, and storage procedures</p> <p>#800 prepare Standardized recipes</p> <p>Critical Thinking Creative Thinking Communication Collaboratio n</p>	<p>Aspirations Buffet Preparations and service</p> <p>Begin cookie Scaling & measuring.</p>	<p>Daily Employability Grade</p> <p>Restaurant practice assessment per industry standards</p> <p>Daily cleaning assessment Classroom discussion</p> <p>Question and review session</p>