

Middle Bucks Institute of Technology

Weekly Lesson Plan for the Week of 12/02/19

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: 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</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 48 Pies and Tarts pages 738-757 Workbook pages 275-281 Due Thursday 12/19</p> <p>Chef demonstration on preparing a cream pie</p> <p>Students will work in small groups preparing a peanut butter or chocolate cream pie</p>	<p>Daily Employability Grade</p> <p>Classroom discussion on cream and Chiffon pies</p> <p>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>
Tuesday	<p>Theory: Johnson and Wales presentation</p> <p>Demonstration: Students will listen to Johnson and Wales speaker</p> <p>Task: Students will have a question and answer session with Johnson and Wales speaker</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 48 Pies and Tarts pages 738-757 Workbook pages 275-281 Due Thursday 12/19</p> <p>Students will listen and take part in Johnson and Wales presentation</p> <p>If time allows students will finish their cream pies and prepare mis en place for tomorrows lesson</p>	<p>Daily Employability Grade</p> <p>Classroom discussion on importance of continuing their culinary journey at a 2 or 4 year program after graduation</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>

<p>Wednesday</p>	<p>Theory: Prepare desserts for BCIU luncheon</p> <p>Demonstration: Show students how to bake and prepare desserts for luncheon</p> <p>Task: Students will prepare various desserts for the luncheon</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 48 Pies and Tarts pages 738-757 Workbook pages 275-281 Due Thursday 12/19</p> <p>Chef demonstration on dessert preparation Students will work in small groups preparing various desserts</p>	<p>Daily Employability Grade Classroom discussion on types of desserts for restaurant service</p> <p>Dessert 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 restaurant for the BCIU luncheon</p> <p>Demonstration: show students how to set up the kitchen and restaurant for service</p> <p>Task: Students will set restaurant for service and prepare desserts</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 48 Pies and Tarts pages 738-757 Workbook pages 275-281 Due Thursday 12/19</p> <p>Chef demonstration on how to set tables for service Students will work in small groups setting the dining room Students will prepare roll dough and desserts for restaurant</p>	<p>Daily Employability Grade Classroom discussion on how to prepare for a large luncheon Deserts per industry standards</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>
<p>Friday</p>	<p>Theory: Students will prep food for luncheon</p> <p>Demonstration: show students set dessert Table and server station</p> <p>Task: Students will prepare dessert table and soft rolls for restaurant</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 48 Table service pages 738-757 Workbook pages 275-281 Due Thursday 12/19</p> <p>Chef demonstration on preparing dessert and server station for service Students will work in small groups finishing desserts and making soft rolls</p>	<p>Daily Employability Grade Classroom discussion on front of the house service Soft rolls per industry standards</p> <p>Desserts per industry standards</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>