

A Session 300 Level Weekly Lesson Plan

Program: Culinary Arts

Teacher: Chef Proulx

Week of: 12/9/19 week #15 300 Level

Day	Content	PA Core Standards	Skills/Objective	Activities	Assessment
Monday	<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.36.11-12.C CC.36.11-12.H ACF Certification</p>	<p>#800 Standardized Recipes and Measurements #805 Measure ingredients using US Standard weights & volume #804 Cite US Standard weight and volume equivalences #1860 prepare Poultry #1862 Demonstrate knowledge of Sustainability #602 demonstrate how to cut ,slice, trim poultry, Capons and Quails</p>	<p>Test : 800 Standardized Recipes and Measurements</p> <p>If Student has pasted the Test they can...</p> <p>Begin measuring For Holiday Cookies and Desserts.</p>	<p>Daily Employability Grade</p> <p>Question and review session</p> <p>Test : 800 Standardized Recipes and Measurements</p> <p>Homework Assignment Due:</p>
Tuesday	<p>Aspirations Open for Private Luncheon</p> <p>Student practice/ food preparations and kitchen line operations and responsibilities</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>#2100 Set up prep stations Opening and closing back of the house procedures, #1860 prepare Poultry #1862 Demonstrate knowledge of Sustainability #602 demonstrate how to cut ,slice, trim poultry, Capons and Quails</p>	<p>Student A la Carte practice through back of the house operation 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 Classroom discussion</p> <p>Question and review session</p>
Wednesday	<p>Aspirations Open to the Public</p> <p>Student practice/ food preparations and kitchen line operations and responsibilities</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</p>	<p>#2100 Set up prep stations Opening and closing back of the house procedures, perform cooks duties perform duties of cooks helper, perform Duties of expediter</p>	<p>Student A la Carte practice through back of the house Operation Demonstrate Station responsibilities Station breakdown and lab cleanup</p> <p>Begin measuring For</p>	<p>Daily Employability Grade</p> <p>Question and review session</p> <p>Daily cleaning assessment</p>

Day	Content	PA Core Standards	Skills/Objective	Activities	Assessment
		multistep procedure ACF Certification		Holiday Cookies and Desserts.	
Thursday	<p>Aspirations Open to the MBIT Staff</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>#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</p> <p>breakdown and lab cleanup</p> <p>Begin measuring For Holiday Cookies and Desserts</p>	<p>Daily Employability Grade</p> <p>Question and review session</p> <p>Daily cleaning assessment Restaurant practice assessment per industry standards</p>
Friday	<p>Visiting Chef from the US Pentagon</p> <p>Holiday Cookie Bake off as a Fund Raiser.</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>#800 Standardized Recipes and Measurements</p> <p>#805 Measure ingredients using US Standard weights & volume</p> <p>#804 Cite US Standard weight and volume equivalences</p>	<p>breakdown and lab cleanup</p> <p>Measuring For Holiday Cookies and Desserts</p>	<p>Daily Employability Grade</p> <p>Daily cleaning assessment Classroom discussion</p> <p>Question and review session</p>