

# Middle Bucks Institute of Technology

Weekly Lesson Plan for the Week of 12/09/19

Level 100 B session

Program: Culinary Arts

Teacher: Chef Stafford

<b>Day</b>	<b>Content</b> <i>From PDE POS</i>	<b>PA</b> <i>Core Standards</i>	<b>Skills/Objective</b> <i>Demonstrate knowledge of....</i>	<b>Activities</b> <i>Using these methods to learn...</i>	<b>Assessment</b> <i>How will I be evaluated?</i>
<b>Monday</b>	<p><b>Theory:</b> Students will bake their gingerbread house</p> <p><b>Demonstration:</b> show students how to cut and bake their gingerbread houses</p> <p><b>Task:</b> Students will bake their gingerbread houses</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># 1903 identify the factors influencing the quality of baked products</p> <p>#1909 determine the function of baking ingredients</p> <p>#1914 Prepare various types of cookies</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 cutting and baking gingerbread houses</p> <p>Students will work independently baking their gingerbread houses</p>	<p>Daily Employability Grade</p> <p>Classroom discussion on how to prep for the restaurant</p> <p>Soup prepared according to recipe</p> <p>Soup prepared per industry standards</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>
<b>Tuesday</b>	<p><b>Theory:</b> Students will work as servers, bussers and cashiers in Aspirations</p> <p><b>Task:</b> Students will serve buffet style in Aspirations</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>#2205 Perform duties of a cashier</p> <p># 2206 Perform duties of a server</p> <p>#2207 Perform duties of a food runner</p> <p>#2212 Follow rules of table service</p> <p># Follow procedures for workflow between dining room and kitchen</p>	<p>Read and Review chapter 48 Pies and Tarts pages 738-757 Workbook pages 275-281 Due Thursday 12/19</p> <p>Chef assistance in dining room</p> <p>Students will work in small groups as servers for their section in Aspirations</p> <p>Students will all bus their tables and take turns as a cashier</p>	<p>Daily Employability Grade</p> <p>Service industry standards</p> <p>Desserts per industry standards</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>

<p><b>Wednesday</b></p>	<p><b>Theory:</b> Students will work as servers, bussers and cashiers in Aspirations</p> <p><b>Task:</b> Students will serve buffet style in Aspirations</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 #2205 Perform duties of a cashier # 2206 Perform duties of a server #2207 Perform duties of a food runner #2212 Follow rules of table service # Follow procedures for workflow between dining room and kitchen</p>	<p>Read and Review chapter 48 Pies and Tarts pages 738-757 Workbook pages 275-281 Due Thursday 12/19</p> <p>Chef assistance in dining room</p> <p>Students will work in small groups as servers for their section in Aspirations</p> <p>Students will bus their tables and take turns as a cashier</p>	<p>Daily Employability Grade</p> <p>Service industry standards Desserts per industry standards Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>
<p><b>Thursday</b></p>	<p><b>Theory:</b> Students will serve and bus the staff buffet</p> <p><b>Demonstration:</b> show students how to form and bake bar cookies</p> <p><b>Task:</b> Students will serve in the dining room and clean entire room once service has ended</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 #2205 Perform duties of a cashier # 2206 Perform duties of a server #2207 Perform duties of a food runner #2212 Follow rules of table service # Follow procedures for workflow between dining room and kitchen</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 bar cookies</p> <p>Students will work in small group busing and cleaning the dining room</p> <p>Students will bake Icebox cookies is time allows</p>	<p>Daily Employability Grade</p> <p>Tables set to rubric</p> <p>Service per industry standards All ingredients measured properly</p> <p>Question and review session Work area cleaned and sanitized per standards</p>
<p><b>Friday</b></p>	<p><b>Theory:</b> Pastry Chef from the Pentagon will be a guest speaker</p> <p><b>Demonstration:</b> students will listen to guest speaker</p> <p><b>Task:</b> Students will have a question and answer session with the guest speaker</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 # 1903 identify the factors influencing the quality of baked products #1909 determine the function of baking ingredients #1914 Prepare various types of cookies</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 take part in the Pastry chef presentation</p> <p>If time allows students will gather mis en place for drop cookies</p> <p>HAVE A GREAT WEEKEND !!</p>	<p>Daily Employability Grade Classroom discussion on mixing methods for cookies All ingredients measured properly</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>