A Session 200 Level Weekly Lesson Plan

Program: Culinary Arts Teacher: Chef Proulx Week of: 12/16/19 week #16 300 Level

Day	Content	PA Core Standards	Skills/Objective	Activities	Assessment
Monday	Holiday Cookies and Food Items Student practice/ food preparations and kitchen line operations and responsibilities	CC.36.11-12.C CC.36.11-12.H ACF Certification	#2100 Set up prep stations Opening and closing back of the house procedures,	Begin measuring for Holiday Cookies and Desserts. Demonstrate Station responsibilities Station breakdown and lab cleanup	Daily Employability Grade Daily cleaning assessment Classroom discussion
Tuesday	Holiday Cookies and Food Items Student practice/ food preparations and kitchen line operations and responsibilities	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	#2100 Set up prep stations Opening and closing back of the house procedures, Cleaning walk ins and all refrig. For closed holiday	Station breakdown and lab cleanup Cleaning walk ins and all refrig. For closed holiday	Daily Employability Grade Daily cleaning assessment Classroom discussion Question and review session
Wednesday	Holiday Cookies and Food Items Student practice/ food preparations and kitchen line operations and Responsibilities Prepare for Army MRE Computation	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	#2100 Set up prep stations Opening and closing back of the house procedures, Holiday cookie decorating. Students to Attend Skill Holiday Fund Raiser	Holiday Cookies and Desserts. Prepare for Army MRE Computation	Daily Employability Grade Question and review session Daily cleaning assessment

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Thursday	2019 Army MRE (Meals) Computation	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	#2100 Set up prep stations Opening and closing back of the house procedures, Prepping, Cooking, Plating and Presentation Skills	Prepping, Cooking, Plating and Presentation Skills	Daily Employability Grade Question and review session Daily cleaning assessment
Friday	Holiday Cookie Baking Shop Cleaning for Closing Procedures 300 Holiday Party and	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	Sanitation Practice Holiday Party Observe the 100 Level Ginger Brad Houses	breakdown and lab cleanup	Daily Employability Grade Daily cleaning assessment Classroom discussion Question and review session