A Session 200 Level Weekly Lesson Plan

Program: Culinary Arts Teacher: Chef Prou

Teacher: Chef Proulx Week of: 1/6/20 week #18 200 Level

Day	Content	PA Core Standards	Skills/Objective	Activities	Assessment
Monday	Aspirations Open to the Public on Wednesday -Begin Restaurant Opening Procedures -Review Homework Cptr 24 Mother Sauces	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, perform cook's duties perform duties of cook's perform Duties of expediter 	-Student A la Carte practice through back of the house operation responsibilities. -Station breakdown and lab cleanup	Daily Employability Grade Homework Assignment Due: Chapter 24 and workbook Weights, Liquids and Measurements Test Daily cleaning assessment Classroom discussion Question and review session
Tuesday	Aspirations Open to the Public on Wednesday 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, - perform cook's duties - perform duties of cook's - perform Duties of expediter 	-Student A la Carte practice through back of the house operation -Demonstrate station Responsibilities -Station breakdown and lab cleanup	Daily Employability Grade Restaurant practice assessment per industry standards Daily cleaning assessment Classroom discussion Question and review session
Wednesday	Aspirations Open to the Public (Buffet) 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, perform cook's duties perform duties of cook's perform Duties of expediter 	Student A la Carte practice through back of the house Operation Demonstrate Station responsibilities Station breakdown and lab cleanup	Daily Employability Grade Question and review session Daily cleaning assessment

Day	Content	PA Core Standards	Skills/Objective	Activities	Assessment
Thursday	Aspirations Open to MBIT Staff & Administration (Buffet) 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, perform cook's duties perform duties of cook's perform Duties of expediter 	Student A la Carte practice through back of the house Operation Demonstrate Station responsibilities Station breakdown and lab cleanup	Daily Employability Grade Question and review session Daily cleaning assessment
Friday	College Site Visit from Pitts. Tech College	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	College Site Visit from Pitts. Tech College #	Pitts. Tech college Site Visit today breakdown and lab cleanup breakdown and lab cleanup	Daily Employability Grade Daily cleaning assessment Classroom discussion Question and review session