

A Session 200 Level Weekly Lesson Plan

Program: Culinary Arts

Teacher: Chef Proulx

Week of: 1/13/20 week #19 200 Level

Day	Content	PA Core Standards	Skills/Objective	Activities	Assessment
Monday	<p>Special Catered Board Dinner in the Evening</p> <p>-Begin Restaurant Opening Procedures</p> <p>-Review Homework Chptr 24 Mother Sauces</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> <ul style="list-style-type: none"> - perform cook's duties - perform duties of cook's - perform Duties of expediter 	<p>-Student A la Carte practice through back of the house operation</p> <p>-Demonstrate station Responsibilities</p> <p>-Station breakdown and lab Cleanup</p>	<p>Daily Employability Grade</p> <p>Homework Assignment Due: Chapter 24 and workbook</p> <p>Daily cleaning assessment Classroom discussion</p> <p>Question and review session</p>
Tuesday	<p>Theory: Review Chapter 50 on Nutrition</p> <p>Demonstration: Balance, Variety & Moderation Hand out</p> <p>TASK: Mr. C from Physical therapy will review Concepts of Good Nutrition</p> <p>Chef Proulx will review the commercial kitchen and safety.</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>#900 Nutrition</p> <p>#902 Investigate current dietary guidelines</p>	<p>Students will be in Break out groups with the students from Physical Therapy. Students.</p> <p>Student will review handouts with the students and discuss the 6 essential Elements of good nutrition.</p>	<p>Daily Employability Grade</p> <p>Question and review session</p>
Wednesday	<p>Theory: Review Chapter 50 on Nutrition</p> <p>Demonstration: Balance, Variety & Moderation Hand out</p> <p>TASK: Mr. C from Physical therapy will review</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>#900 Nutrition</p> <p>#902 Investigate current dietary Guidelines</p> <p>#</p>	<p>Students will be in Break out groups with the students from Physical Therapy students and review handouts with the students from</p>	<p>Daily Employability Grade</p> <p>Question and review session</p>

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	<p>Concepts of Good Nutrition</p> <p>Chef Proulx will review the verity of heathier good substituted and many verities</p>	<p>ACF Certification</p>			
Thursday	<p>Theory: Review Chapter 50 on Nutrition</p> <p>Demonstration: Balance, Variety & Moderation Hand out</p> <p>TASK: Mr. C from Physical therapy will review Concepts of Good Nutrition</p> <p>Chef Proulx will review the verity of heathier good substituted and many verities</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>#900 Nutrition #902 Investigate current dietary Guidelines #2000 Menu Development with health selections</p>	<p>#900 Nutrition #902 Investigate current dietary Guidelines</p>	<p>Daily Employability Grade</p> <p>Question and review session</p> <p>Daily cleaning assessment</p>
Friday	<p>Theory: Review Chapter 50 on Nutrition</p> <p>Demonstration: Balance, Variety & Moderation Hand out</p> <p>TASK: Mr. C from Physical therapy will review Concepts of Good Nutrition</p> <p>Chef Proulx will review the verity of heathier good substituted and many verities</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>#903 Nutrition #800 Recipes & Measurements #2000 Menu writing</p>	<p>breakdown and lab cleanup</p> <p>breakdown and lab cleanup</p>	<p>Daily Employability Grade</p> <p>Daily cleaning assessment Classroom discussion</p> <p>Question and review session</p> <p>Homework: If the students did not complete the 5 categories required for the Healthy Menu and recipe, they are the complete and EM Chef Proulx by Sunday evening with their items.</p>