

# Weekly Lesson Plan Level 300

Program: Culinary Arts

Teacher: H. Proulx

Week 19 1/13/20

Day	Content	PA Core Standards	Skills / Objectives	Activities	Assessment
Monday	<p><b>Theory:</b> Aspirations Preparations Demonstration:</p> <p><b>TASK :</b> Aspirations menu item preparations Skills USA Competition preparations</p>	<p>CC.36.11-12.C CC.36.11-12.H ACF Certification</p>	<p>#801ffollow a standardized recipe #800 prepare Standardized recipes #1862 Demonstrate knowledge of Sustainability</p> <p>Critical Thinking Creative Thinking Communication Collaboration</p>	<p>Preparations for Aspirations preparations for Skills USA luncheons</p> <p>cooking methods</p>	<p>Organization and Lab Cleanup assessment Aspirations menu items preparations Lab cleanup rubric</p> <p>Daily Employability Grade</p>
Tuesday	<p><b>Theory:</b> Aspirations Preparations Demonstration:</p> <p><b>TASK :</b> Aspirations menu item preparations</p> <p>Skills USA Competition preparations</p>	<p>CC.36.11-12.C CC.36.11-12.H ACF Certification</p>	<p>#801ffollow a standardized recipe #800 prepare Standardized recipes #1862 Demonstrate knowledge of Sustainability</p> <p>Critical Thinking Creative Thinking Communication Collaboration</p>	<p>Preparations for Aspirations preparations for Skills USA luncheons</p> <p>SLO review/ cooking methods</p>	<p>Assessment: Aspirations menu item preparations Skills USA food preparation assessment Lab cleanup rubric</p> <p>Daily Employability Grade</p>
Wednesday	<p><b>Theory:</b> Aspirations Preparations Demonstration:</p> <p><b>TASK :</b> Aspirations menu item preparations</p> <p>SKILLS USA COMPETITION</p>	<p>CC.36.11-12.C CC.36.11-12.H ACF Certification</p>	<p>#801ffollow a standardized recipe #800 prepare Standardized recipes #1862 Demonstrate knowledge of Sustainability</p> <p>Critical Thinking Creative Thinking Communication Collaboration</p>	<p>Portfolio work Aspirations Practice SLO review/ cooking methods</p>	<p>Assessment: Organization and Aspirations Buffet preparations assessment per industry standards Lab cleanup rubric</p> <p>Daily Employability Grade</p>
Thursday	<p><b>Theory:</b> Aspirations Preparations Demonstration:</p> <p><b>TASK :</b> Aspirations menu item preparations</p>	<p>CC.36.11-12.C CC.36.11-12.H ACF Certification</p>	<p>#801ffollow a standardized recipe #800 prepare Standardized recipes #1862 Demonstrate knowledge of Sustainability</p> <p>Critical Thinking Creative Thinking Communication Collaboration</p>	<p>Aspirations Practice</p>	<p>Assessment: Organization and Aspirations Buffet preparations assessment per industry standards Lab cleanup rubric Daily Employability Grade</p>
Friday	<p><b>Theory:</b> Aspirations Preparations</p> <p><b>TASK :</b> review menu and station set up for a la carte.</p>	<p>CC.36.11-12.C CC.36.11-12.H ACF Certification</p>	<p>#801ffollow a standardized recipe #401 demonstrate Purchasing , receiving, and storage procedures #800 prepare Standardized recipes #1862 Demonstrate knowledge of Sustainability</p> <p>Critical Thinking Creative Thinking Communication Collaboration</p>	<p>Aspirations Practice</p>	<p>Assessment: Organization and Lab Cleanup assessment</p> <p>Daily Employability Grade</p>

Day	Content	Anchor Standard	21 <sup>st</sup> Century Skills	Activities	Assessment
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