

Middle Bucks Institute of Technology

Weekly Lesson Plan for the Week of 09/02/2019

Level 100 B session

Program: Culinary Arts

Teacher: Mr. Stafford

Day	Content <i>From PDE POS</i>	PA <i>Core Standards</i>	Skills/Objective <i>Demonstrate knowledge of.....</i>	Activities <i>Using these methods to learn...</i>	Assessment <i>How will I be evaluated?</i>
Monday	School Closed Labor Day		NO SCHOOL		School Closed Labor Day
Tuesday	Welcome to Culinary Arts Teacher expectations Classroom Etiquette Student Expectations Student\parent handbook Review	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	#101 Wear appropriate apparel in the food preparation area #104 List causes\preventions of accidents and injuries in the food service industries #104 List causes\preventions of accidents and injuries in the food service industries	Turn in all forms Introduce Hygiene, safety and sanitation Have students introduce themselves to their new classmates Introduce handbook and explain classroom rules	Daily Employability Grade Classroom discussion Question and answer session
Wednesday	Theory: Introduce proper hygiene and sanitation techniques Demonstration: Show Students how to properly wash their hands Task: Students will demonstrate the ability to properly wash their hands	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	#101 Wear appropriate apparel in the food preparation area #104 List causes\preventions of accidents and injuries in the food service industries	Read and Review chapter 7 Sanitation Hazards Pages 97-111 Turn in all forms Chef demonstration on handwashing Students will wash their hands according to demonstration Review handbook	Daily Employability Grade Classroom discussion on Safety, Sanitation and Hygiene Question and answer session Hand washing according to industries standards

<p>Thursday</p>	<p>Theory: Introduce students to kitchen and aspirations.</p> <p>Demonstration: review how to properly wash their hands and prepare them for the welcome assembly</p> <p>Task: students will review hand washing technique and attend welcome assembly</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>#101 Wear appropriate apparel in the food preparation area #104 List causes\preventions of accidents and injuries in the food service industries</p>	<p>Read and Review chapter 7 Sanitation Hazards Pages 97-111 Turn in all forms</p> <p>Students will attend the welcome assembly and review hand washing techniques.</p>	<p>Daily Employability Grade Classroom discussion on Safety, Sanitation and Hygiene Hand washing per industry standard</p> <p>Question and review session</p>
<p>Friday</p>	<p>Theory: Introduce proper hygiene and sanitation techniques</p> <p>Demonstration: Show Students how to set up and use a commercial 3 bay sink for pot washing</p> <p>Task: Students will demonstrate the ability to use a 3 bay sink and use the appropriate amount of sanitizer</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>#101 Wear appropriate apparel in the food preparation area #104 List causes\preventions of accidents and injuries in the food service industries #703 Operate and clean\sanitize small equipment</p>	<p>Read and Review chapter 7 Sanitation Hazards Pages 97-111 Turn in all forms Homework Complete workbook pages 41-48 DUE FRIDAY SEPT. 13 Students will work in small groups setting up the 3 bay sink for pot washing Have a great Weekend</p>	<p>Daily Employability Grade Classroom discussion Was the 3 bay sink set up to industry standards Question and review session</p>