A Session 200 Level Weekly Lesson Plan

Program: Culinary Arts Teacher: Chef Proulx Week of: 1/20/20 week #20 200 Level

Day	Content	PA Core Standards	Skills/Objective	Activities	Assessment
Monday	Holiday Closed	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			
Tuesday	Theory: Review all necessary documents needed for the Healthy Nutrition Cooking Class Demonstration: Balance, Variety & Moderation Hand out Chef Proulx will review the commercial kitchen and safety.	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	#900 Nutrition #902 Investigate current dietary guidelines	Students will be in Break out groups with the students from Physical Therapy. Students. Student will review handouts with the students and discuss the 6 essential Elements of good nutrition. Students will gather all the ingredients needed for the menu prep	Daily Employability Grade Question and review session
Wednesday	Theory: Review Chapter 50 on Nutrition Demonstration: Balance, Variety & Moderation Hand out TASK: Mr. C from Physical Therapy Class will be joining the Culinary students and learn the	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	#900 Nutrition #902 Investigate current dietary Guidelines All cooking techniques	Students will be in Break out groups with the students from Physical Therapy. The culinary Students will be the sous chef and the Physical Therapy students will the prep cooks. Student will only prep the food item today.	Daily Employability Grade Question and review session

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Thursday	cooking techniques and produce a Healthy Lunch menu Concepts of Good Nutrition Chef Proulx will review the recipes and food items. Theory: To produce and present a Healthy Menu form the 5 groups and have lunch today. Demonstration: Balance, Variety & Moderation Hand out TASK: Mr. C from Physical therapy will review Concepts of Good Nutrition Chef Proulx will review the verity of heathier good substituted and many verities	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	#900 Nutrition #902 Investigate current dietary Guidelines #2000 Menu Development with health selections	#900 Nutrition #902 Investigate current dietary Guidelines The culinary Students will be the sous chef and the Physical Therapy students will the prep, cook and present a Healthy selection of menu items. Student will prep, cook and serve the food item today.	Daily Employability Grade Question and review session Daily cleaning assessment
Friday	Sanitation and Opening procedures from Holiday Break 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	Sanitation Practice Refrigerator & Freezer Inventory Procedures	breakdown and lab cleanup breakdown and lab cleanup	Daily Employability Grade Daily cleaning assessment Classroom discussion Question and review session