

# A Session 300 Level Weekly Lesson Plan

Program: Culinary Arts

Teacher: Chef Proulx

Week of: 1/27/20 week #21 300 Level

Day	Content	PA Core Standards	Skills/Objective	Activities	Assessment
Monday	<p><b>Aspirations Open to the Public on Wednesday</b></p> <p>-Begin Restaurant Opening Procedures -Nocti Participants begin</p> <p>-All CO-OP Students are to report to MBIT on Mondays</p> <p>-Mandatory Portfolios</p>	<p><b>CC.3.5.9-10.A.</b> Cite specific textual evidence</p> <p><b>CC.3.5.9-10B</b> Determine the central ideas or conclusions of a text; etc.</p> <p><b>CC.3.5.9-10.C</b> Follow precisely a complex multistep procedure ACF Certification</p>	<p>#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</p>	<p>-Student A la Carte practice through back of the house operation responsibilities.</p> <p>-Station breakdown and lab cleanup</p>	<p>Daily Employability Grade</p> <p>Daily cleaning assessment Classroom discussion</p> <p>Question and review session</p>
Tuesday	<p><b>Aspirations Open to the Public on Wednesday</b></p> <p>Student practice/ food preparations and kitchen line operations and responsibilities</p>	<p><b>CC.3.5.9-10.A.</b> Cite specific textual evidence</p> <p><b>CC.3.5.9-10B</b> Determine the central ideas or conclusions of a text; etc.</p> <p><b>CC.3.5.9-10.C</b> Follow precisely a complex multistep procedure ACF Certification</p>	<p>#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</p>	<p>Student A la Carte practice through back of the house operation Demonstrate Station responsibilities Station breakdown and lab cleanup</p>	<p>Daily Employability Grade</p> <p>Restaurant practice assessment per industry standards</p> <p>Daily cleaning assessment Classroom discussion</p> <p>Question and review session</p>
Wednesday	<p><b>Aspirations Open to the Public (Ala Carte)</b></p> <p>Student practice/ food preparations and kitchen line operations and responsibilities</p>	<p><b>CC.3.5.9-10.A.</b> Cite specific textual evidence</p> <p><b>CC.3.5.9-10B</b> Determine the central ideas or conclusions of a text; etc.</p> <p><b>CC.3.5.9-10.C</b> Follow precisely a complex multistep procedure ACF Certification</p>	<p>#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</p>	<p>Student A la Carte practice through back of the house Operation Demonstrate Station responsibilities Station breakdown and lab cleanup</p>	<p>Daily Employability Grade</p> <p>Question and review session</p> <p>Daily cleaning assessment</p>

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Thursday	<p><b>Aspirations Open to the Public (Ala Carte)</b></p> <p>Student practice/ food preparations and kitchen line operations and responsibilities</p>	<p><b>CC.3.5.9-10.A.</b> Cite specific textual evidence <b>CC.3.5.9-10B</b> Determine the central ideas or conclusions of a text; etc. <b>CC.3.5.9-10.C</b> Follow precisely a complex multistep procedure ACF Certification</p>	<p>#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</p>	<p>Student A la Carte practice through back of the house Operation Demonstrate Station responsibilities Station breakdown and lab cleanup</p>	<p>Daily Employability Grade</p> <p>Question and review session</p> <p>Daily cleaning assessment</p>
Friday	<p><b>Aspirations Open for private Lunch (Ala Carte)</b></p> <p>Student practice/ food preparations and kitchen line operations and responsibilities</p>	<p><b>CC.3.5.9-10.A.</b> Cite specific textual evidence <b>CC.3.5.9-10B</b> Determine the central ideas or conclusions of a text; etc. <b>CC.3.5.9-10.C</b> Follow precisely a complex multistep procedure ACF Certification</p>	<p>#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</p>	<p>Student A la Carte practice through back of the house Operation Demonstrate Station responsibilities Station breakdown and lab cleanup</p>	<p>Daily Employability Grade</p> <p>Daily cleaning assessment Classroom discussion</p> <p>Question and review session</p>