

Middle Bucks Institute of Technology

Weekly Lesson Plan for the Week of 09/14/2019

Level 100 B session

Program: Culinary Arts

Teacher: Mr. Stafford

Day	Content <i>From PDE POS</i>	PA Core	Skills/Objective <i>Demonstrate knowledge of....</i>	Activities <i>Using these methods to learn...</i>	Assessment <i>How will I be evaluated?</i>
Monday	<p>Theory: Review proper sanitation techniques</p> <p>Online discussion: Classroom discussion on sanitation hazards</p> <p>Task: Student will take part in answer and question session during google meets and they complete assignment on google classroom</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>ACF Certification</p>	<p># 100 Safety and Sanitation procedures</p> <p>#104 List causes\preventions of accidents and injuries in the food service industries</p>	<p>Read and Review chapter 7 handout</p> <p>Complete first page of review questions</p> <p>Classroom review of sanitation hazards and techniques</p>	<p>Daily Employability Grade</p> <p>Classroom discussion on sanitation procedures</p> <p>Review questions answered correctly and turned in on time</p> <p>Question and answer session</p>
Tuesday	<p>Theory: Review proper sanitation techniques for proper food handling</p> <p>Online discussion: Classroom discussion on how to prevent cross contamination of food</p> <p>Task: Student will take part in answer and question session during google meets and they complete assignment on google classroom</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>ACF Certification</p>	<p># 100 Safety and Sanitation procedures</p> <p>#104 List causes\preventions of accidents and injuries in the food service industries</p>	<p>Read and Review chapter 7 handout</p> <p>Students will complete the second page of review questions on sanitation</p> <p>Classroom review of sanitation hazards and how to prevent foodborne illness</p>	<p>Daily Employability Grade</p> <p>Classroom discussion on proper food handling and how to prevent cross contamination of food</p> <p>Review questions answered correctly and turned in on time</p> <p>Question and answer session</p>

<p>Wednesday</p>	<p>Theory: Review handbook and complete handbook test</p> <p>Task: Student read student handbook and complete the handbook test</p> <p>Today is an Asynchronous day and there will be no Google meet today</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># 100 Safety and Sanitation procedures #104 List causes\preventions of accidents and injuries in the food service industries</p>	<p>Read and review Student handbook</p> <p>Students will take handbook test</p> <p>Today is an Asynchronous day and there will be no Google meet today</p> <p>I will be available by email during school hours</p>	<p>Daily Employability Grade</p> <p>Hand book test.</p>
<p>Thursday</p>	<p>Theory: Sanitation hazards and how to prevent them</p> <p>Online Discussion: Classroom discussion on foodborne illness</p> <p>Task: Students will take part in a question and answer session on google meets</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># 100 Safety and Sanitation procedures #104 List causes\preventions of accidents and injuries in the food service industries</p>	<p>Read and Review chapter 7 handout</p> <p>Students will complete the review questions on sanitation</p> <p>Classroom review of handbook and test</p> <p>Classroom review on Sanitation if time allows</p>	<p>Daily Employability grade</p> <p>Classroom discussion on foodborne illness and how to prevent it</p> <p>Question and review session</p> <p>Review questions answered correctly and turned in on time</p>
<p>Friday</p>	<p>Theory: Review sanitation hazards for sanitation quiz</p> <p>Demonstration: Students will review and take a quiz on sanitation</p> <p>Task: Students will take sanitation quiz</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># 100 Safety and Sanitation procedures #104 List causes\preventions of accidents and injuries in the food service industries</p>	<p>Read and Review chapter 7 handout</p> <p>Group review for sanitation quiz Students will take sanitation quiz</p> <p>Have a great Weekend</p>	<p>Daily Employability Grade</p> <p>Classroom review of sanitation</p> <p>Question and answer session</p> <p>Sanitation quiz</p>