

Middle Bucks Institute of Technology

Weekly Lesson Plan for the Week of 09/16/2019

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	<p>Theory: review proper sanitation techniques and introduction to measurement</p> <p>Demonstration: Students will be introduced to volume and weight measurement</p> <p>Task: Students will demonstrate the ability to measure liquid in cups, quarts and gallons</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>#101 Wear appropriate apparel in the food preparation area</p> <p>#104 List causes\preventions of accidents and injuries in the food service industries</p> <p>#703 Operate and clean/sanitize small equipment</p> <p># 718 Identify and use hand tools and small wares</p>	<p>Read and Review chapter 7 Sanitation Hazards pgs. 97-111</p> <p>Complete Workbook Pages 41-48 Due Friday 9/20</p> <p>Chef demonstration on how to use cups, quarts and gallons to measure liquid for recipes</p> <p>Students will work in small groups measure liquid</p>	<p>Daily Employability Grade</p> <p>Classroom discussion on liquid and dry measurement</p> <p>Where students able to successfully measure liquid</p> <p>Question and answer session</p>
Tuesday	<p>Theory: review sanitation hazards for sanitation test</p> <p>Demonstration: Students will review and take a test on sanitation</p> <p>Task: Students will take sanitation test</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>#101 Wear appropriate apparel in the food preparation area</p> <p>#104 List causes\preventions of accidents and injuries in the food service industries</p> <p>#701 Operate and clean/sanitize large equipment</p> <p>#718 Identify and use hand tools and small wares</p>	<p>Read and Review chapter 7 Sanitation Hazards pgs. 97-111</p> <p>Complete Workbook Pages 41-48 Due Friday 9/20</p> <p>Large group review for sanitation test</p> <p>Students will take sanitation test</p>	<p>Daily Employability Grade</p> <p>Classroom discussion on the importance of sanitation and food safety</p> <p>Students will take sanitation test</p> <p>Question and answer session</p>

<p>Wednesday</p>	<p>Theory: review liquid and volume measurement Demonstration: Show students how to use volume measurement for a recipe Task: Students will use volume measurement to measure and make pizza dough</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 #701 Operate and clean/sanitize large equipment #703 Operate and clean/sanitize small equipment #801 Prepare food following standardized recipes within industry time limits</p>	<p>Read and Review chapter 7 Sanitation Hazards pgs. 97-111 Complete Workbook Pages 41-48 Due Friday 9/20 Chef demonstration on how to use volume measurement for a recipe Chef demonstration on how to make pizza dough</p>	<p>Daily Employability Grade Classroom discussion on the importance of measuring correctly Was pizza dough correctly measured Pizza dough per industry standards Question and answer session</p>
<p>Thursday</p>	<p>Theory: Introduce weight measurement and balance scales Demonstration: show students how to use balance and portion scales Task: Students will weigh various dry ingredients for a recipe</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 #701 Operate and clean/sanitize large equipment #703 Operate and clean/sanitize small equipment #801 Prepare food following standardized recipes within industry time limits</p>	<p>Read and Review chapter 7 Sanitation Hazards pgs. 97-111 Complete Workbook Pages 41-48 Due Friday 9/20 Chef demonstration on use of a balance and portion scale Students will work in small group weighing out dry ingredients for a recipe.</p>	<p>Daily Employability Grade Classroom discussion on how to correctly use a balance scale and what tear weight is Ingredients measured to industry standards Question and review session</p>
<p>Friday</p>	<p>Theory: Review of liquid and dry measurement Demonstration: Review how to use all the scales for dry measurement Task: Students will demonstrate the ability to measure a recipe with dry and liquid ingredients</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 #701 Operate and clean\sanitize large equipment #703 Operate and clean\sanitize small equipment #801 Prepare food following standardized recipes within industry time limit # 718 Identify and use hand tools and small wares</p>	<p>Read and Review chapter 7 Sanitation Hazards pgs. 97-111 Complete Workbook Pages 41-48 DUE FRIDAY 9/20 Students will work in small groups measuring liquid and dry ingredients Have a great Weekend</p>	<p>Daily Employability Grade Classroom discussion on importance of measuring correctly and how it effects not only a recipe but food cost as well Was recipe measured per industry standards Question and review session</p>