

Middle Bucks Institute of Technology

Weekly Lesson Plan for the Week of 09/21/2019

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: Introduction to food temperatures Online discussion: Classroom discussion on food temperatures</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 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 #110 Review Safety Data Sheets< explain their requirements in handling hazardous materials, and describe personal protective equipment</p>	<p>Read and Review chapter 8 handout</p> <p>Complete review questions on food and holding temperatures</p> <p>Classroom review of food holding and cooking temperatures</p>	<p>Daily Employability Grade</p> <p>Classroom discussion proper procedures on how to heat and hold food</p> <p>Review questions answered correctly and turned in on time</p> <p>Question and answer session</p>
Tuesday	<p>Theory: Describe the difference between clean and sanitary Online discussion: Classroom discussion on how to clean and sanitize kitchen equipment</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 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 #110 Review Safety Data Sheets< explain their requirements in handling hazardous materials, and describe personal protective equipment</p>	<p>Read and Review chapter 8 handout</p> <p>Students will complete handout of Sanitation procedures</p> <p>Classroom review of sanitation procedures and the difference between clean and sanitary</p> <p>PowerPoint presentation of sanitation, food temperatures and holding temperatures</p>	<p>Daily Employability Grade</p> <p>Classroom discussion on proper sanitation procedures</p> <p>Review questions answered correctly and turned in on time</p> <p>Question and answer session</p>

<p>Wednesday</p>	<p>Theory: Students will use food handler book as a guideline to answer food temperature worksheet</p> <p>Task: Student will complete food temperature worksheet</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 #110 Review Safety Data Sheets< explain their requirements in handling hazardous materials, and describe personal protective equipment</p>	<p>Read and review food handler book</p> <p>Students will complete food temperature worksheet</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>Food Temperature worksheet completed and turned in on time</p>
<p>Thursday</p>	<p>Theory: Sanitation hazards, food handling and food borne illness</p> <p>Online Discussion: Classroom review of sanitation and food borne 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 #110 Review Safety Data Sheets< explain their requirements in handling hazardous materials, and describe personal protective equipment</p>	<p>Read and Review chapter 7 & 8 online textbook pages</p> <p>Students will complete chapter 8 online review questions for Friday's test</p> <p>Classroom review on Sanitation, food borne illness and Holding temperatures</p>	<p>Daily Employability grade</p> <p>Classroom discussion on sanitation hazards and how to prevent them</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 and food handling 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 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 #110 Review Safety Data Sheets< explain their requirements in handling hazardous materials, and describe personal protective equipment</p>	<p>Students will turn in any incomplete weekly assignments</p> <p>Group review for sanitation test Students will take sanitation test</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 Test</p>