

# Middle Bucks Institute of Technology

Weekly Lesson Plan for the Week of 09/23/2019

Level 100 B session

Program: Culinary Arts

Teacher: Chef 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>
<b>Monday</b>	<p><b>Theory:</b> review volume and weight measurement</p> <p><b>Demonstration:</b> show students how to use a balance and electronic scale</p> <p><b>Task:</b> Students will demonstrate the ability to weigh in pounces, grams and pounds</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 11 Knives and Hand Tools pgs. 173-177 Complete Workbook Pages 71-75 Due Friday 10/04</p> <p>Chef demonstration on how to use a balance and electronic scale Students will work in small groups measuring ingredients using weight measurement</p>	<p>Daily Employability Grade</p> <p>Classroom discussion on weight measurement and the importance of measuring correctly</p> <p>Where students able to successfully measure dry ingredients</p> <p>Question and answer session</p>
<b>Tuesday</b>	<p><b>Theory:</b> prepare a recipe using weight and volume measurement</p> <p><b>Demonstration:</b> Show students how measure ingredients and follow a recipe</p> <p><b>Task:</b> Students will follow a standardized recipe and prepare muffins</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 11 Knives and Hand Tools pgs. 173-181 Complete Workbook Pages 71-75 Due Friday 10/04</p> <p>Chef demonstration on how to measure and mix muffin batter</p> <p>Students will work in small groups preparing muffins using volume and weigh measurement</p>	<p>Daily Employability Grade</p> <p>Classroom discussion on measurement and the effects it has on baking products</p> <p>Where muffins measured per recipe Muffins baked per industry standard</p> <p>Question and answer session</p>

<p><b>Wednesday</b></p>	<p><b>Theory:</b> Introduce Chef and pairing knives  <b>Demonstration:</b> Show students the parts and uses of a Chef knife   <b>Task:</b> Students will learn the different parts of a knife and how a quality knife is made</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  #700 Food service tools and equipment  #601 Identify parts of a knife  #604 Sharpen and hone knives  #605 Identify various types of knives and their uses</p>	<p>Read and Review chapter 11 Knives and Hand Tools pgs. 173-184  Complete Workbook Pages 71-75  Due Friday 10/04   Chef demonstration on the parts of a knife and how they work   Chef demonstration on the different types of knives and their uses  Students will work in small groups identifying parts of the knife</p>	<p>Daily Employability Grade  Classroom discussion on the importance of holding and sharpening a knife properly   Students identify parts of knife on rubric   Was knife held correctly   Question and answer session</p>
<p><b>Thursday</b></p>	<p><b>Theory:</b> Sharpening and caring for knives   <b>Demonstration:</b> show students how to use a whetstone and steel   <b>Task:</b> Students will use a Whetstone to sharpen their assigned chef knife</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  #700 Food service tools and equipment  #601 Identify parts of a knife  #604 Sharpen and hone knives  #605 Identify various types of knives and their uses</p>	<p>Read and Review chapter 11 Knives and Hand Tools pgs. 173-186  Complete Workbook Pages 71-75  Due Friday 10/04  Chef demonstration on how to use a Whetstone and steel  Students will work independently to sharpen and steel their knives</p>	<p>Daily Employability Grade  Classroom discussion on how to correctly use a Whetstone   Was Whetstone used appropriately  Was steel used correctly to straighten knife   Question and review session</p>
<p><b>Friday</b></p>	<p><b>Theory:</b>  Review how to use a Whetstone and a steel   <b>Demonstration:</b> Review how to clean, sharpen and take care of your chef knife   <b>Task:</b> Students will demonstrate the ability to sharpen, hone and clean their chef knife</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  #700 Food service tools and equipment  #601 Identify parts of a knife  #604 Sharpen and hone knives  #605 Identify various types of knives and their uses</p>	<p>Read and Review chapter 11 Knives and Hand Tools pgs. 173-187  Complete Workbook Pages 71-75  Due Friday 10/04   Chef demonstration on how to use a paring knife  Students will sharpen and steel all the remaining knives  Students will practice with their paring knives</p>	<p>Daily Employability Grade  Classroom discussion on importance of having a sharp, good quality knife  Students sharpened to industry standards  Knives clean and sanitized correctly   Question and review session</p>