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 From PDE POS	PA Core Standards	Skills/Objective Demonstrate knowledge of	Activities Using these methods to learn	Assessment How will I be evaluated?
Monday	 Theory: review volume and weight measurement Demonstration: show students how to use a balance and electronic scale Task: Students will demonstrate the ability to weigh in pounces, grams and pounds 	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	 #101 Wear appropriate apparel in the food preparation area #104 List causes\preventions of accidents and injuries in the food service industries #703 Operate and clean/sanitize small equipment # 718 Identify and use hand tools and small wares 	Read and Review chapter 11 Knives and Hand Tools pgs. 173-177 Complete Workbook Pages 71-75 Due Friday 10/04 Chef demonstration on how to use a balance and electronic scale Students will work in small groups measuring ingredients using weight measurement	Daily Employability Grade Classroom discussion on weight measurement and the importance of measuring correctly Where students able to successfully measure dry ingredients Question and answer session
Tuesday	 Theory: prepare a recipe using weight and volume measurement Demonstration: Show students how measure ingredients and follow a recipe Task: Students will follow a standardized recipe and prepare muffins 	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	 #101 Wear appropriate apparel in the food preparation area #104 List causes\preventions of accidents and injuries in the food service industries #701 Operate and clean/sanitize large equipment #718 Identify and use hand tools and small wares 	Read and Review chapter 11 Knives and Hand Tools pgs. 173-181 Complete Workbook Pages 71-75 Due Friday 10/04 Chef demonstration on how to measure and mix muffin batter Students will work in small groups preparing muffins using volume and weigh measurement	Daily Employability Grade Classroom discussion on measurement and the effects it has on baking products Where muffins measured per recipe Muffins baked per industry standard Question and answer session

Theory: Introduce Chef and pairing knives	CC.3.5.9-10.A. Cite specific	# 100 Safety and Sanitation procedures	Read and Review chapter 11 Knives and Hand Tools pgs. 173-184	
Demonstration: Show students the parts and uses of a Chef knife	textual evidence CC.3.5.9-10B Determine the central ideas or	#700 Food service tools and equipment #601 Identify parts of a	Complete Workbook Pages 71-75 Due Friday 10/04 Chef demonstration on the parts of a	Daily Employability Grade Classroom discussion on the importance o holding and sharpening a knife properly
Task: Students will learn the different parts of a	conclusions of a text; etc.	knife #604 Sharpen and hone	knife and how they work	Students identify parts of knife on rubric
knife and how a quality knife is made	CC.3.5.9-10.C Follow precisely a	knives #605 Identify various	Chef demonstration on the different types of knives and their uses	Was knife held correctly
	complex multistep procedure ACF Certification	types of knives and their uses	Students will work in small groups identifying parts of the knife	Question and answer session
Theory: Sharpening and	CC.3.5.9-10.A.			Daily Employability Grade
caring for knives	Cite specific textual evidence	# 100 Safety and Sanitation procedures	Read and Review chapter 11	Classroom discussion on how to correctly u a Whetstone
		#700 Eood service tools		Was Whetstone used appropriately
whetstone and steel	central ideas or	and equipment	Due Friday 10/04	
	conclusions of a	#601 Identify parts of a	Chef demonstration on how to use a	Was steel used correctly to straighten kni
	text; etc.	-		
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	complex multistep procedure ACF Certification	#605 Identify various types of knives and their uses		Question and review session
Theory:	CC.3.5.9-10.A.	# 100 Safety and		Daily Employability Grade
Review how to use a Whetstone and a steel	Cite specific textual evidence	Sanitation procedures	Read and Review chapter 11 Knives and Hand Tools pgs. 173-187	Classroom discussion on importance of hav a sharp, good quality knife Students sharpened to industry standard
Demonstration: Review				Knives clean and sanitized correctly
how to clean, sharpen	central ideas or	#601 Identify parts of a		,
and take care of your chef	conclusions of a	knife	Chef demonstration on how to use a	Question and review session
knife		-		
Task: Students will				
demonstrate the ability to	complex multistep	types of knives and their	Students will practice with their paring	
sharpen, hone and clean their chef knife	procedure ACF Certification	uses	knives	
	and pairing knives Demonstration: Show students the parts and uses of a Chef knife Task: Students will learn the different parts of a knife and how a quality knife is made Theory: Sharpening and caring for knives Demonstration: show students how to use a whetstone and steel Task: Students will use a Whetstone to sharpen their assigned chef knife Enview how to use a Whetstone and a steel Demonstration: Review how to clean, sharpen and take care of your chef knife Task: Students will demonstrate the ability to sharpen, hone and clean	and pairing knives Demonstration: Show students the parts and uses of a Chef knifeCite specific textual evidence CC.3.5.9-10B Determine the central ideas or conclusions of a text; etc. CC.3.5.9-10.CTask: Students will learn the different parts of a knife is madeCite specific text; etc. CC.3.5.9-10.CTheory: Sharpening and caring for knivesCC.3.5.9-10.A. Cite specific textual evidenceDemonstration: show students how to use a whetstone and steelCC.3.5.9-10.A. Cite specific textual evidenceTask: Students will use a Whetstone to sharpen their assigned chef knifeCC.3.5.9-10.A. Cite specific textual evidence CC.3.5.9-10.DTheory: Review how to use a Whetstone and a steelCC.3.5.9-10.C Follow precisely a complex multistep procedure ACF CertificationTheory: Review how to use a Whetstone and a steelCC.3.5.9-10.A. Cite specific text; etc. CC.3.5.9-10.CDemonstration: Review how to use a Whetstone and a steelCC.3.5.9-10.A. Cite specific textual evidence CC.3.5.9-10.CDemonstration: Review how to use a Whetstone and a steelCC.3.5.9-10.A. Cite specific textual evidence CC.3.5.9-10.BDemonstration: Review how to clean, sharpen and take care of your chef knifeCC.3.5.9-10.CTask: Students will demonstrate the ability to sharpen, hone and cleanFollow precisely a complex multistep procedure	and pairing knives Demonstration: Show students the parts and uses of a Chef knifeCite specific textual evidenceSanitation proceduresTask: Students will learn the different parts of a knife and how a quality knife is madeCC.3.5.9-10B Determine the central ideas or conclusions of a text; etc.#700 Food service tools and equipment #601 Identify parts of a knifeTheory: Sharpening and caring for knivesCC.3.5.9-10.A. 	and pairing knives Demonstration: Show students the parts and uses of a Chef knifeCite specific textual evidence textual evidence text; etc.Sanitation procedures and equipment #601 identify parts of a knife and equipmentKnives and Hand Tools pgs. 173-184 Complete Workbook Pages 71-75 Due Friday 10/04Task: Students will learn the different parts of a knife and how a quality knife is madeExt; etc. CC. 3.5.9-10.C CC. 3.5.9-10.C CC. 3.5.9-10.C CC. 3.5.9-10.C CC. 3.5.9-10.C CC certification#604 Sharpen and hone knives #605 Identify various types of knives and their usesChef demonstration on the different types of knives and their types of knives and their uses Students will work in small groups identifying parts of the knifeTheory: Sharpening and caring for knives whetstone and steelCC. 3.5.9-10.A. Cite specific textual evidence textual evidence textual evidence text; etc.# 100 Safety and Sanitation procedures and equipment #601 Identify parts of a knifeRead and Review chapter 11 Knives and Hand Tools pgs. 173-186 Complete Workbook Pages 71-75 Due Friday 10/04Theory: their assigned chef knife knifeCC. 3.5.9-10.A. CC. 3.5.9-10.C text; etc.# 100 Safety and Sanitation procedures knifeTheory: and take care of your chef knifeCC. 3.5.9-10.A. CC. 3.5.9-10.C Follow precisely a complex multistep procedure ACF Certification# 100 Safety and Sanitation proceduresTheory: bernonstration: Review how to use a knifeC. 3.5.9-10.A. CC. 3.5.9-10.C Kloes of knives and their uses# 100 Safety and Sanitation proceduresTheory: