

Middle Bucks Institute of Technology

Weekly Lesson Plan for the Week of 9/30/2019

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	School Closed		NO SCHOOL		School Closed
Tuesday	<p>Theory: review proper knife handling and knife cuts</p> <p>Demonstration: Students will be introduced to popular restaurant vegetable cuts</p> <p>Task: Students will demonstrate the ability to wash, peel and cut vegetables</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>#700 Food service tools and equipment</p> <p>#601 Identify parts of a knife</p> <p>#604 Sharpen and hone knives</p> <p>#605 Identify various types of knives and their uses</p> <p>#1206 Peel, cut and zest fruits and vegetables</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 wash, peel and prepare vegetables for basic cuts</p> <p>Students will work in small groups washing, peeling and preparing vegetables for basic cuts</p>	<p>Daily Employability Grade</p> <p>Classroom discussion on how to handle and prepare vegetables for restaurant service</p> <p>Question and answer session</p> <p>Where vegetables washed and peeled according to rubric</p>
Wednesday	<p>Theory: vegetable cutting and procedures</p> <p>Demonstration: Students will be shown the proper procedure to cut vegetables</p> <p>Task: Students will demonstrate the ability to cut vegetables into logs, paddles, sticks and various dice sizes</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>#700 Food service tools and equipment</p> <p>#601 Identify parts of a knife</p> <p>#602 Perform various knife cuts</p> <p>#1206 Peel, cut and zest fruits and vegetables</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 cut vegetables into logs, paddles, sticks and various dice sizes</p> <p>Students will work independently cutting logs, paddles, sticks and various dice sizes</p>	<p>Daily Employability Grade</p> <p>Classroom discussion why you cut vegetables into logs, paddles and sticks</p> <p>Work area cleaned and sanitized per standards</p> <p>Question and answer session</p> <p>Vegetables cuts per industry standard</p>

<p>Thursday</p>	<p>Theory: Teach students how to cut fine julienne, julienne and Batonnet cuts</p> <p>Demonstration: Show students how to cut vegetables into sticks for restaurant service</p> <p>Task: Students will demonstrate the ability to make several different vegetable cuts</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</p> <p>#700 Food service tools and equipment</p> <p>#601 Identify parts of a knife</p> <p>#602 Perform various knife cuts</p> <p>#1206 Peel, cut and zest fruits and vegetables</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 Batonnet, Julienne and fine Julienne cuts</p> <p>Students will work independently cutting vegetables into standard restaurant cuts</p>	<p>Daily Employability Grade</p> <p>Classroom discussion on how the various stick cuts create all the different sized dice cuts</p> <p>Cuts per industry standard Work area cleaned and sanitized per standards</p> <p>Question and review session</p>
<p>Friday</p>	<p>Theory: Teach students how to cut small, medium and large dice vegetables</p> <p>Demonstration: Show students how to cut sticks and dice cuts</p> <p>Task: Students will demonstrate the ability to cut several different vegetables into dice cuts</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</p> <p>#700 Food service tools and equipment</p> <p>#601 Identify parts of a knife</p> <p>#602 perform various knife cuts</p> <p>#1206 Peel, cut and zest fruits and vegetables</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 Brunoise, small, medium and large dice cuts</p> <p>Students will work independently cutting sticks and dice for vegetables</p>	<p>Daily Employability Grade</p> <p>Classroom discussion on how dice cuts are used in various dishes and how the size of the dice can affect the appearance and mouth feel of a soup</p> <p>Cuts per industry standard</p> <p>Work area cleaned and sanitized per standards</p> <p>Question and review session</p>