Middle Bucks Institute of Technology

Weekly Lesson Plan for the Week of 10/07/2019 Level 100 B session

Program: Culinary Arts Teacher: Mr. 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?
Manday	The commission describes in the	CC.3.5.9-10.A.	#100 Safety and	Read and Review chapter 23	Daily Franciscophility Condo
Monday	Theory: introduction into stocks	Cite specific textual evidence	# 600 Knife skills	Stocks pages 372-375 Complete Workbook pages 143-147	Daily Employability Grade
	Demonstration: Students will be introduced to	CC.3.5.9-10B Determine the	#1601 Identify herbs, spices, seasonings and	Due Friday 10/18	Classroom discussion on components of a quality stock
	stocks and the	central ideas or	condiments	Chef demonstration on how to make a	quanty stock
	components of a good	conclusions of a	# 1701 Prepare a variety	stock form bones and base	Where students able to successfully cut
	stock	text; etc. CC.3.5.9-10.C	of stocks	Students will work in small groups preparing Mirepoix for chicken stock	vegetables for stock Students able to use weight and liquid
	Task: Students will	Follow precisely a			measurement for stocks
	demonstrate the ability to prepare a stock form	complex multistep procedure			Work area cleaned and sanitized per standards
	bones and base	ACF			standards
		Certification			Outstien and answer seed an
	Theory: Prepare chicken	CC.3.5.9-10.A.	#100 Safety and		Question and answer session Daily Employability Grade
	stock	Cite specific	sanitation	Read and Review chapter 23	
Tuesday	Demonstration: Show the	textual evidence CC.3.5.9-10B	# 600 Knife skills	Stocks pages 372-378	Classroom discussion on the importance of well- made stock for a soup base
	students how to Strain	Determine the	#1601 Identify herbs, spices, seasonings and	Complete Workbook pages 143-147 Due Friday 10/18	well- made stock for a soup base
	and season stock	central ideas or	condiments	·	Where students able to strain and season
	Task: Students will	conclusions of a text; etc.	# 1701 Prepare a variety of stocks	Chef demonstration on how to season and finish a chicken stock	their stock per industry standard
	demonstrate the ability to	CC.3.5.9-10.C	# 1703 Prepare and	Students will work in small groups	Was clarity of stock per industry standard
	season and finish chicken stock	Follow precisely a complex multistep	evaluate types of soup	preparing chicken stock for soup	Work area cleaned and sanitized per standards
		procedure ACF			
		Certification			Question and answer session

	NO SCHOOL		NO SCHOOL		NO SCHOOL
Wednesday					
Thursday	Theory: prepare brown stock from femur bones Demonstration: show students how to use roast mirepoix and brown bones for stock Task: Students will cut mirepoix and roast femur bones for brown stock	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	#100 Safety and sanitation # 600 Knife skills #1601 Identify herbs, spices, seasonings and condiments # 1701 Prepare a variety of stocks	Read and Review chapter 23 Stocks pages 372-381 Complete Workbook pages 143-147 Due Friday 10/18 Chef demonstration on how to make a stock form bones and base Students will work in small groups preparing Mirepoix for brown stock Students will work in small groups weighing out soft roll and hard roll dough for OAC banquet	Daily Employability Grade Classroom discussion on how to roast femur bones and how the affect the taste and mouth feel of a stock Students able to prepare bones and mirepoix for roasting Rolls measured and tied per industry standards Question and review session Work area cleaned and sanitized per standards
Friday	Theory: Practical test on knife cuts and prepare French onion soup from stocks Demonstration: Show how to prepare French onion soup Task: Students will demonstrate the ability to make onion soup	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	#100 Safety and sanitation # 600 Knife skills #1601 Identify herbs, spices, seasonings and condiments # 1701 Prepare a variety of stocks #1703 Prepare and evaluate types of soup	Read and Review chapter 23 Stocks pages 372-385 Complete Workbook pages 143-147 Due Friday 10/18 Chef demonstration on how to turn a stock into a soup Chef demonstration how to prepare French onion soup Students will work in small groups preparing French onion soup	Daily Employability Grade Classroom discussion on the profit margins of soups and stews Practical test of knife cuts Where cuts according to rubric Was French onion per industry standards Vegetable cuts per industry standards Question and review session Work area cleaned and sanitized per standards