

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 <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	<p>Theory: introduction into stocks</p> <p>Demonstration: Students will be introduced to stocks and the components of a good stock</p> <p>Task: Students will demonstrate the ability to prepare a stock form bones and base</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 ACF Certification</p>	<p>#100 Safety and sanitation</p> <p># 600 Knife skills</p> <p>#1601 Identify herbs, spices, seasonings and condiments</p> <p># 1701 Prepare a variety of stocks</p>	<p>Read and Review chapter 23 Stocks pages 372-375</p> <p>Complete Workbook pages 143-147 Due Friday 10/18</p> <p>Chef demonstration on how to make a stock form bones and base Students will work in small groups preparing Mirepoix for chicken stock</p>	<p>Daily Employability Grade</p> <p>Classroom discussion on components of a quality stock</p> <p>Where students able to successfully cut vegetables for stock</p> <p>Students able to use weight and liquid measurement for stocks</p> <p>Work area cleaned and sanitized per standards</p> <p>Question and answer session</p>
Tuesday	<p>Theory: Prepare chicken stock</p> <p>Demonstration: Show the students how to Strain and season stock</p> <p>Task: Students will demonstrate the ability to season and finish chicken stock</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 ACF Certification</p>	<p>#100 Safety and sanitation</p> <p># 600 Knife skills</p> <p>#1601 Identify herbs, spices, seasonings and condiments</p> <p># 1701 Prepare a variety of stocks</p> <p># 1703 Prepare and evaluate types of soup</p>	<p>Read and Review chapter 23 Stocks pages 372-378</p> <p>Complete Workbook pages 143-147 Due Friday 10/18</p> <p>Chef demonstration on how to season and finish a chicken stock Students will work in small groups preparing chicken stock for soup</p>	<p>Daily Employability Grade</p> <p>Classroom discussion on the importance of a well- made stock for a soup base</p> <p>Where students able to strain and season their stock per industry standard</p> <p>Was clarity of stock per industry standard</p> <p>Work area cleaned and sanitized per standards</p> <p>Question and answer session</p>

<p>Wednesday</p>	<p>NO SCHOOL</p>		<p>NO SCHOOL</p>		<p>NO SCHOOL</p>
<p>Thursday</p>	<p>Theory: prepare brown stock from femur bones</p> <p>Demonstration: show students how to use roast mirepoix and brown bones for stock</p> <p>Task: Students will cut mirepoix and roast femur bones for brown stock</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 # 600 Knife skills #1601 Identify herbs, spices, seasonings and condiments # 1701 Prepare a variety of stocks</p>	<p>Read and Review chapter 23 Stocks pages 372-381 Complete Workbook pages 143-147 Due Friday 10/18</p> <p>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</p>	<p>Daily Employability Grade Classroom discussion on how to roast femur bones and how the affect the taste and mouth feel of a stock</p> <p>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</p>
<p>Friday</p>	<p>Theory: Practical test on knife cuts and prepare French onion soup from stocks</p> <p>Demonstration: Show how to prepare French onion soup</p> <p>Task: Students will demonstrate the ability to make onion soup</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 # 600 Knife skills #1601 Identify herbs, spices, seasonings and condiments # 1701 Prepare a variety of stocks #1703 Prepare and evaluate types of soup</p>	<p>Read and Review chapter 23 Stocks pages 372-385 Complete Workbook pages 143-147 Due Friday 10/18</p> <p>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</p>	<p>Daily Employability Grade Classroom discussion on the profit margins of soups and stews</p> <p>Practical test of knife cuts Where cuts according to rubric Was French onion per industry standards Vegetable cuts per industry standards</p> <p>Question and review session Work area cleaned and sanitized per standards</p>