

Middle Bucks Institute of Technology

Weekly Lesson Plan for the Week of 10/14/19

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>
Monday	<p>Theory: prepare mis en place for Knickerbocker bean soup</p> <p>Demonstration: review knife cuts for soup and the saute cooking method</p> <p>Task: Students will demonstrate the ability to cut vegetables and cook vegetables according to recipe</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 372-375 Complete Workbook pages 143-147 Due Friday 10/18</p> <p>Chef demonstration on saute cooking method</p> <p>Students will work in small groups cutting vegetables</p> <p>Students will work in small groups preparing stock for their soup</p>	<p>Daily Employability Grade</p> <p>Classroom discussion on the importance of following a recipe correctly</p> <p>Where students able to successfully measure all ingredients</p> <p>Vegetable cuts according to recipe and rubric</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>
Tuesday	<p>Theory: complete Knickerbocker soup</p> <p>Demonstration: Show students how to season and finish their soup</p> <p>Task: Students will prepare Knickerbocker soup</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 372-375 Complete Workbook pages 143-147 Due Friday 10/18</p> <p>Chef demonstration on how to season soups</p> <p>Students will work in small groups preparing their soup</p>	<p>Daily Employability Grade</p> <p>Classroom discussion on why you mix different types of stocks for soup</p> <p>Work area cleaned and sanitized per standards</p> <p>Soup prepared per recipe Soup per industry standard</p> <p>Question and answer session</p>

<p>Wednesday</p>	<p>Theory: Prepare desserts and rolls for OAC banquet</p> <p>Demonstration: Show students how to make large quantities for a banquet</p> <p>Task: Students will learn how to increase the yield of a recipe</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 # 805 measure ingredients using US standard weight and volume # 1906 prepare a variety of pies and tarts #1908 prepare a variety of yeast-risen products # determine the function of baking ingredients</p>	<p>Read and Review chapter 23 Stocks pages 372-375 Complete Workbook pages 143-147 Due Friday 10/18 Chef demonstration on how to increase the yield of a recipe Students will work in small groups preparing rolls and desserts for OAC banquet</p>	<p>Daily Employability Grade Classroom discussion on how to prepare for a large banquet Desserts prepared per industry standards Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>
<p>Thursday</p>	<p>Theory: Prepare desserts and rolls for OAC banquet</p> <p>Demonstration: show students how to bake quick breads</p> <p>Task: Students will prepare desserts and rolls according to recipe</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 # 805 measure ingredients using US standard weight and volume #1905 prepare a variety of quick breads # 1906 prepare a variety of pies and tarts #1908 prepare a variety of yeast-risen products # determine the function of baking ingredients</p>	<p>Read and Review chapter 23 Stocks pages 372-375 Complete Workbook pages 143-147 Due Friday 10/18 Chef demonstration on how to mix and bake quick breads Students will work in small groups preparing quick breads and other desserts for OAC banquet</p>	<p>Daily Employability Grade Classroom discussion on quick breads and how to mix them properly</p> <p>Cakes and desserts per industry standard</p> <p>Question and review session Work area cleaned and sanitized per standards</p>
<p>Friday</p>	<p>Theory: Prepare desserts and rolls for OAC banquet</p> <p>Demonstration: show students how to portion desserts for a banquet</p> <p>Task: Students will prepare and portion desserts for the OAC banquet</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 # 805 measure ingredients using US standard weight and volume # 1906 prepare a variety of pies and tarts #1908 prepare a variety of yeast-risen products # determine the function of baking ingredients</p>	<p>Read and Review chapter 23 Stocks pages 372-375 Complete Workbook pages 143-147 Due Friday 10/18 Chef demonstration on portioning and plating desserts for a banquet Students will work in small groups portioning desserts for the OAC banquet</p> <p>HAVE A GREAT WEEKEND</p>	<p>Daily Employability Grade Classroom discussion on portion and plate size for desserts Where desserts portioned according to directions Desserts per industry standards</p> <p>Question and review session Work area cleaned and sanitized per standards</p>