

Middle Bucks Institute of Technology

Weekly Lesson Plan for the Week of 10/21/19

Level 100 A 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 desserts and rolls for OAC banquet</p> <p>Demonstration: Show students how to make large quantities of desserts 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</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</p> <p># 805 measure ingredients using US standard weight and volume</p> <p>#1905 prepare a variety of quick breads</p> <p># 1906 prepare a variety of pies and tarts</p> <p>#1908 prepare a variety of yeast-risen products</p> <p># determine the function of baking ingredients</p>	<p>Read and Review chapter 25 Stocks pages 402-407 Complete Workbook pages 155-159 Due Friday 11/08</p> <p>Chef demonstration on dessert preparation Students will work in small groups baking and plating desserts</p>	<p>Daily Employability Grade Classroom discussion on how to prepare the kitchen for a large banquet</p> <p>Desserts prepared per industry standards</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>
Tuesday	<p>Theory: Prepare desserts and rolls for OAC banquet</p> <p>Demonstration: Show students how to set dining area and kitchen for a large banquet</p> <p>Task: Students will finish all breads and other baked goods for the OAC banquet</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</p> <p># 805 measure ingredients using US standard weight and volume</p> <p>#1903 Identify the factors influencing the quality of baked products</p> <p># 1906 prepare a variety of pies and tarts</p> <p>#1908 prepare a variety of yeast-risen products</p> <p># determine the function of baking ingredients</p>	<p>Read and Review chapter 25 Stocks pages 402-407 Complete Workbook pages 155-159 Due Friday 11/08</p> <p>Chef demonstration on how to set dining room and kitchen for OAC Students will work in small groups setting up for the OAC banquet</p>	<p>Daily Employability Grade Classroom discussion on what is expected at the OAC Banquet</p> <p>Desserts plated per industry standards Rolls baked per industry standards Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>

<p>Wednesday</p>	<p>Theory: clean up after OAC banquet Demonstration: Show students how to clean and store banquet equipment Task: Students will clean and store all the banquet equipment</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 25 Stocks pages 402-407 Complete Workbook pages 155-159 Due Friday 11/08</p> <p>Chef demonstration on how to clean, sanitize and store equipment Students will work in small groups cleaning and storing equipment used during the OAC banquet</p>	<p>Daily Employability Grade Classroom discussion on how to clean and store equipment after large banquet All equipment cleaned and stored properly Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>
<p>Thursday</p>	<p>Theory: Set the dining room and prepare the buffet Demonstration: show students how to set the dining room and buffet tables Task: Students will set the dining room and buffet tables</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 25 Stocks pages 402-407 Complete Workbook pages 155-159 Due Friday 11/08</p> <p>Chef demonstration on table settings Students will work in small groups setting dining room and finishing desserts for the buffet</p>	<p>Daily Employability Grade Classroom discussion on setting Aspirations for a buffet service Tables set to rubric</p> <p>Desserts per industry standards</p> <p>Question and review session Work area cleaned and sanitized per standards</p>
<p>Friday</p>	<p>Theory: prepare desserts for retail sales Demonstration: show students how to package and sell desserts Task: Students will prepare desserts for retail sales</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 #1903 Identify the factors influencing the quality of baked products # 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 25 Stocks pages 402-407 Complete Workbook pages 155-159 Due Friday 11/08</p> <p>Chef demonstration on package deserts for retail sales Students will work in small groups preparing desserts for retail sales</p> <p>HAVE A GREAT WEEKEND</p>	<p>Daily Employability Grade Classroom discussion on preparing and packaging desserts for retail sales</p> <p>Desserts per industry standards</p> <p>Question and review session Work area cleaned and sanitized per standards</p>