

# Middle Bucks Institute of Technology

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

Level 100 Bsession

Program: Culinary Arts

Teacher: Chef Stafford

<b>Day</b>	<b>Content</b> <i>From PDE POS</i>	<b>PA</b> <i>Core Standards</i>	<b>Skills/Objective</b> <i>Demonstrate knowledge of....</i>	<b>Activities</b> <i>Using these methods to learn...</i>	<b>Assessment</b> <i>How will I be evaluated?</i>
<b>Monday</b>	<p><b>Theory:</b> Prepare desserts and rolls for OAC banquet</p> <p><b>Demonstration:</b> Show students how to make large quantities of desserts for a banquet</p> <p><b>Task:</b> 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 ACF Certification</p>	<p>100 Safety and sanitation</p> <p># 805 measure ingredients using US standard weight and volume</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 402-405 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>
<b>Tuesday</b>	<p><b>Theory:</b> Prepare desserts and rolls for OAC banquet</p> <p><b>Demonstration:</b> Show students how to set dining area and kitchen for a large banquet</p> <p><b>Task:</b> 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 ACF Certification</p>	<p>100 Safety and sanitation</p> <p># 805 measure ingredients using US standard weight and volume</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><b>Wednesday</b></p>	<p><b>Theory:</b> clean up after OAC banquet  <b>Demonstration:</b> Show students how to clean and store banquet equipment  <b>Task:</b> 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 402-409  Complete Workbook pages 155-159  Due Friday 11/08  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    Work area cleaned and sanitized per standards</p>
<p><b>Thursday</b></p>	<p><b>Theory:</b> clean up and reset dining room after buffet  <b>Demonstration:</b> show students how to reset the dining room and buffet tables  <b>Task:</b> Students will clean up dining room after the buffet and reset it.</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 402-411  Complete Workbook pages 155-159  Due Friday 11/08  Chef demonstration on table settings  Students will work in small groups setting dining room  Students will work in small groups preparing leftover desserts for take outs</p>	<p>Daily Employability Grade  Classroom discussion on how to clean and reset the dining room after service  Dining room cleaned and reset  Desserts per industry standard  Question and answer session    Work area cleaned and sanitized per standards</p>
<p><b>Friday</b></p>	<p><b>Theory:</b> prepare desserts for retail sales  <b>Demonstration:</b> show students how to package and sell desserts  <b>Task:</b> 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  # 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 402-413  Complete Workbook pages 155-159  Due Friday 11/08  Chef demonstration on package deserts for retail sales  Students will work in small groups preparing desserts for retail sales    <b>HAVE A GREAT WEEKEND</b></p>	<p>Daily Employability Grade  Classroom discussion on preparing and packaging desserts for retail sales    Desserts per industry standards    Question and review session  Work area cleaned and sanitized per standards</p>