

# Weekly Lesson Plan Level 200

Program: Culinary Arts

Teacher: Chef Proulx

Week 9: 10/28/2019

Day	Content	PAE Standards	Skills / Objectives	Activities	Assessment
Monday	<p><b>Theory: Cooking methods for Potatoes using the dry method</b>                      Demonstration: Preparing, mixing and Griddling potato pan cakes                      TASK: Prepare Food using a standard recipe</p>	CC.36.11-12.C CC.36.11-12.H ACF Certification	#1300 Identify market forms of Potatoes #1301 Prepare potatoes using the dry method  Critical Thinking    Creative Thinking Communication      Collaboration	Chef Demo Student practice on cooking Methods for German potato pancakes Prepare mis en place	Assessment: Cooking methods Rubric Mis en place /organizational skills Lab Cleanup rubric
Tuesday	<p><b>Theory:</b> Cooking methods for Potatoes using the wet method  <b>Demonstration:</b>                      Preparing, mixing and roasting Potato Au Gratin                      TASK: Prepare Food using a standard recipe</p>	CC.36.11-12.C CC.36.11-12.H ACF Certification	#1300 Identify market forms of Potatoes #1301 Prepare potatoes using the moist method  Critical Thinking    Creative Thinking Communication      Collaboration	Chefs Demo Student practice on cooking Methods for Potato Au Gratin Prepare mis en place	Assessment: Cooking methods Rubric Mis en place /organizational skills Lab Cleanup rubric
Wednesday	<p><b>Theory:</b> Cooking methods for Potatoes using the Dry method  <b>Demonstration:</b> Preparing Seasoned Baked Potatoes                      TASK: Prepare Baked Potato using a standard recipe</p>	CC.36.11-12.C CC.36.11-12.H ACF Certification	#1300 Identify market forms of Potatoes #1301 Prepare potatoes using the dry method  Critical Thinking    Creative Thinking Communication      Collaboration	Chefs Demo Student practice on cooking Methods for Seasoned Whole Baked Potatoes Prepare mis en place	Assessment: Cooking methods  mis en place Recipe preparations Teamwork activity/participation rubric
Thursday	School Wide Assembly:  Halloween Fashion Show				
Friday	<p><b>Theory:</b> Cooking methods for Potatoes using the combination method  <b>Demonstration:</b> Preparing Twice Baked Potatoes                      TASK: Prepare Twice Baked Potato using a standard recipe                      Lab Cleanup/ TASK :Small group work Cleaning</p>	CC.36.11-12.C CC.36.11-12.H ACF Certification	#100 Cleaning and Sanitizing the enter kitchen and service area  #1300 Identify market forms of Potatoes #1301 Prepare potatoes using the combination method  Critical Thinking    Creative Thinking Communication      Collaboration	Chefs Demo Student practice on cooking Methods for Twice Baked Potatoes Prepare mis en place  Working on small Groups to clean and sanitize the prep and service areas.	Lab Cleanup assessment mis en place Recipe Preparations Teamwork activity/ participation rubric