## Middle Bucks Institute of Technology

Weekly Lesson Plan for the Week of 10/28/19 Level 100 Assession

Program: Culinary Arts Teacher: Chef Stafford

Day	Content From PDE POS	PA Core Standards	Skills/Objective  Demonstrate  knowledge of	Activities Using these methods to learn	Assessment How will I be evaluated?
	Theory: Prepare Chicken	CC.3.5.9-10.A.		Read and Review chapter 25	
Monday	noodle soup	Cite specific	#100 Safety and	Stocks pages 402-407	
		textual evidence	sanitation	Complete Workbook pages 155-159	Daily Employability Grade
	<b>Demonstration:</b> Show	CC.3.5.9-10B	#600 Knife skills	Due Friday 11/08	Classroom discussion on how to cut
	students how to cut	Determine the	# 805 measure		vegetables and proteins for soups
	vegetables and chicken	central ideas or	ingredients using US	Chef demonstration on vegetable cuts	Chicken noodle soup prepared according t
	for soup	conclusions of a	standard weight and	for soup	recipe
		text; etc.	volume	Students will prepare chicken noodle	
	Task: Students will work	CC.3.5.9-10.C	#1600 seasoning and	soup	Soup prepared per industry standards
	independently making	Follow precisely a	flavoring		
	chicken noodle soup	complex multistep	#1700 Prepare and		Question and answer session
		procedure	evaluate a variety of		
		ACF	stocks		Work area cleaned and sanitized per
		Certification	#1703 Prepare and		standards
			evaluate types of soup		
	Theory: Prepare	CC.3.5.9-10.A.	100 Safety and	Read and Review chapter 25	
	Minestrone soup	Cite specific	sanitation	Stocks pages 402-407	Daily Employability Grade
Tuesday	<b>Demonstration:</b> Show	textual evidence	#600 Knife skills	Complete Workbook pages 155-159	Classroom discussion on the variety of sou
	students how to assemble	CC.3.5.9-10B	# 805 measure	Due Friday 11/08	throughout the world
	their mis en place for	Determine the	ingredients using US		Soup per industry standards
	Minestrone	central ideas or	standard weight and	Chef demonstration	Minestrone prepared according to recipe
		conclusions of a	volume	Students will work independently	Question and answer session
	Task: Students will gather	text; etc.	#1600 seasoning and	making Minestrone soup	
	mis en place and begin	CC.3.5.9-10.C	flavoring		Work area cleaned and sanitized per
	making Minestrone soup	Follow precisely a	#1700 Prepare and		standards
		complex multistep	evaluate a variety of		
		procedure	stocks		
		ACF	#1703 Prepare and		
		Certification	evaluate types of soup		

Wednesday	Theory: prepare cream of mushroom soup Demonstration: Show students how to make a roux for cream soups  Task: Students will prepare cream of mushroom according to their recipe	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	#100 Safety and sanitation #600 Knife skills #805 measure ingredients using US standard weight and volume #1700 Prepare and evaluate a variety of stocks #1705 Prepare thickening agents for sauces and soups	Read and Review chapter 25 Stocks pages 402-407 Complete Workbook pages 155-159 Due Friday 11/08  Chef demonstration on how to thicken a cream soup with a roux Students will work in small groups preparing mushroom soup	Daily Employability Grade Classroom discussion on how to cook and thicken a cream soup Soup per industry standards Mushroom soup prepared according to recipe Question and answer session  Work area cleaned and sanitized per standards
Thursday	Skills event for Halloween	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		Read and Review chapter 25 Stocks pages 402-407 Complete Workbook pages 155-159 Due Friday 11/08 Skills event for Halloween	Daily Employability Grade Classroom discussion on Halloween desserts
Friday	Theory: Students will complete any unfinished soups and deep clean the kitchen  Demonstration: show students how to package soups for retail sales  Task: Students will finish all of their weekly assignments and gather their mis en place for next week	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	#100 Safety and sanitation #600 Knife skills # 805 measure ingredients using US standard weight and volume #1700 Prepare and evaluate a variety of stocks #1703 Prepare and evaluate types of soup	Read and Review chapter 25 Stocks pages 402-407 Complete Workbook pages 155-159 Due Friday 11/08  Chef demonstration on how to package soup for retail sales Students will work in small groups finishing their soups  HAVE A GREAT WEEKEND	Daily Employability Grade Classroom discussion on preparing and packaging soups for retail sales  Soups packaged according to rubric  soups per industry standards  Question and review session Work area cleaned and sanitized per standards