

Middle Bucks Institute of Technology

Weekly Lesson Plan for the Week of 10/28/19

Level 100 Asession

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 Chicken noodle soup</p> <p>Demonstration: Show students how to cut vegetables and chicken for soup</p> <p>Task: Students will work independently making chicken noodle 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</p> <p>ACF Certification</p>	<p>#100 Safety and sanitation</p> <p>#600 Knife skills</p> <p># 805 measure ingredients using US standard weight and volume</p> <p>#1600 seasoning and flavoring</p> <p>#1700 Prepare and evaluate a variety of stocks</p> <p>#1703 Prepare and evaluate types of soup</p>	<p>Read and Review chapter 25 Stocks pages 402-407</p> <p>Complete Workbook pages 155-159 Due Friday 11/08</p> <p>Chef demonstration on vegetable cuts for soup</p> <p>Students will prepare chicken noodle soup</p>	<p>Daily Employability Grade</p> <p>Classroom discussion on how to cut vegetables and proteins for soups</p> <p>Chicken noodle soup prepared according to recipe</p> <p>Soup prepared per industry standards</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>
Tuesday	<p>Theory: Prepare Minestrone soup</p> <p>Demonstration: Show students how to assemble their mis en place for Minestrone</p> <p>Task: Students will gather mis en place and begin making Minestrone 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</p> <p>ACF Certification</p>	<p>100 Safety and sanitation</p> <p>#600 Knife skills</p> <p># 805 measure ingredients using US standard weight and volume</p> <p>#1600 seasoning and flavoring</p> <p>#1700 Prepare and evaluate a variety of stocks</p> <p>#1703 Prepare and evaluate types of soup</p>	<p>Read and Review chapter 25 Stocks pages 402-407</p> <p>Complete Workbook pages 155-159 Due Friday 11/08</p> <p>Chef demonstration</p> <p>Students will work independently making Minestrone soup</p>	<p>Daily Employability Grade</p> <p>Classroom discussion on the variety of soups throughout the world</p> <p>Soup per industry standards</p> <p>Minestrone prepared according to recipe</p> <p>Question and answer session</p> <p>Work area cleaned and sanitized per standards</p>

<p>Wednesday</p>	<p>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</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 #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</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 thicken a cream soup with a roux Students will work in small groups preparing mushroom soup</p>	<p>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</p> <p>Work area cleaned and sanitized per standards</p>
<p>Thursday</p>	<p>Skills event for Halloween</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>Read and Review chapter 25 Stocks pages 402-407 Complete Workbook pages 155-159 Due Friday 11/08</p> <p>Skills event for Halloween</p>	<p>Daily Employability Grade Classroom discussion on Halloween desserts</p>
<p>Friday</p>	<p>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</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 #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</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 package soup for retail sales Students will work in small groups finishing their soups</p> <p>HAVE A GREAT WEEKEND</p>	<p>Daily Employability Grade Classroom discussion on preparing and packaging soups for retail sales</p> <p>Soups packaged according to rubric</p> <p>soups per industry standards</p> <p>Question and review session Work area cleaned and sanitized per standards</p>