



Westside High School Lesson Plan Template

Teacher Name	Chef Coté CEC	Unit Name	UNIT 5: FOOD PREPARATION TECHNIQUES
Course	INTRODUCTION TO CULINARY ARTS	Dates	11/8,11/9,11/10,11/11

Monday	No School! Go Astros!
---------------	--------------------------



Westside High School Lesson Plan Template

Tuesday	<p>Daily Objective: §130.253. c.7 (15) The student evaluates and determines equipment, ingredients, and procedures in a professional food setting. The student is expected to:</p> <ul style="list-style-type: none">(A) identify the role of mise en place;(B) identify and use large and small equipment in the professional food service setting;(C) identify the types of knives and proper usage in a commercial kitchen;(D) demonstrate proper knife safety, handling, cleaning, and storage; <p>Agenda with Approximate Time Limits:</p> <ul style="list-style-type: none">1. Do Now (10 minutes)<ul style="list-style-type: none">a) Preservice line up<ul style="list-style-type: none">i) Inspection<ul style="list-style-type: none">(1) Hair Restrained, Jewelry to Standard, Writing Instrument<ul style="list-style-type: none">(a) No ID, No Non-slip shoes, Tardy =02. Direct Instruction (5 minutes)<ul style="list-style-type: none">a) Knife Webquest instructions3. Guided Practice (up to the remainder of class)<ul style="list-style-type: none">a) Knife Webquest <p>Formative Assessment: Check for understanding,</p> <p>Summative Assessment: Knife Webquest</p> <p>Modifications: Bilingual dictionary available.</p> <p>Intervention: Check for understanding</p> <p>Extension:</p> <p>Follow-Up/Homework:</p>



Westside High School Lesson Plan Template

Wednesday/Thursday	<p>Daily Objective: §130.253. c.7 (15) The student evaluates and determines equipment, ingredients, and procedures in a professional food setting. The student is expected to:</p> <ul style="list-style-type: none">(A) identify the role of mise en place;(B) identify and use large and small equipment in the professional food service setting;(C) identify the types of knives and proper usage in a commercial kitchen;(D) demonstrate proper knife safety, handling, cleaning, and storage; <p>Agenda with Approximate Time Limits:</p> <ul style="list-style-type: none">4. Do Now (10 minutes)<ul style="list-style-type: none">a) Preservice line up<ul style="list-style-type: none">i) Inspection<ul style="list-style-type: none">(1) Hair Restrained, Jewelry to Standard, Writing Instrument<ul style="list-style-type: none">(a) No ID, No Non-slip shoes, Tardy =05. Direct Instruction (5 minutes)<ul style="list-style-type: none">a) Knife Webquest instructions6. Guided Practice (up to the remainder of class)<ul style="list-style-type: none">a) Knife Webquest <p>Formative Assessment: Check for understanding,</p> <p>Summative Assessment: Knife Webquest</p> <p>Modifications: Bilingual dictionary available.</p> <p>Intervention: Check for understanding</p> <p>Extension:</p> <p>Follow-Up/Homework:</p>
---------------------------	--



Westside High School Lesson Plan Template

Friday	<p>Daily Objective: §130.253. c.7 (15) The student evaluates and determines equipment, ingredients, and procedures in a professional food setting. The student is expected to:</p> <ul style="list-style-type: none">(A) identify the role of mise en place;(B) identify and use large and small equipment in the professional food service setting;(C) identify the types of knives and proper usage in a commercial kitchen;(D) demonstrate proper knife safety, handling, cleaning, and storage; <p>Agenda with Approximate Time Limits:</p> <ul style="list-style-type: none">7. Do Now (10 minutes)<ul style="list-style-type: none">a) Preservice line up<ul style="list-style-type: none">i) Inspection<ul style="list-style-type: none">(1) Hair Restrained, Jewelry to Standard, Writing Instrument<ul style="list-style-type: none">(a) No ID, No Non-slip shoes, Tardy =08. Direct Instruction (5 minutes)<ul style="list-style-type: none">a) Knife Webquest instructions9. Guided Practice (up to the remainder of class)<ul style="list-style-type: none">a) Knife Webquest <p>Formative Assessment: Check for understanding,</p> <p>Summative Assessment: Knife Webquest</p> <p>Modifications: Bilingual dictionary available.</p> <p>Intervention: Check for understanding</p> <p>Extension:</p> <p>Follow-Up/Homework:</p>