



Putzier Culinary Arts

Weekly *Morning* Lesson Plans

		2020-2021	7:55 → 10:55	Date: Sept. 7-11
				Week: #3
<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
Junior	Senior	Junior	Senior	Remote Learning/Extra Help
<p>No Classes</p>  <p>LABOR DAY</p>	<p>7:55-8:30 -Student Breakfast, Announcements, Uniforms, Academic Intervention/Support & Getting Ready for The Day...</p> <hr/> <p>-Weekly/Daily Grades Start this week!!!!</p> <p>-Binder Set-up Coming Soon!!!!</p> <p>-Assign On Cooking Textbooks</p> <p>-Lockdown Drill</p> <p>-DeAngelo Uniform Sizing @ 9:00 -\$50.00 Deposit -Financial Aid Questions -Need Financial Aid Print Out</p> <p>- Small Math Test – -24 quick math conversions -What do we remember? -Flash Cards with correct answers for studying</p> <p>-Stocks & Sauces Flow Charts and Demos -White Stock – Chicken Stock Recipe -On Cooking Pg. 188 -Brown Stock – Demo -Beef Stock Recipe -On Cooking Pg. 190 -Espagnole Sauce - -On Cooking Pg. 204</p> <p>Lunch @ 11:05-11:35</p> <p>Para Pro's: -Set up Brown Stock Demo -Hollandaise Demo</p>	<p>7:55-8:30 -Student Breakfast, Announcements, Uniforms, Academic Intervention/Support & Getting Ready for The Day...</p> <hr/> <p>-Weekly/Daily Grades Start Next Week!!! – Explain how actions will impact grades</p> <p>-ProgressBook Set-up – show info from email</p> <p>-Binder Set-up Next Week!!!!</p> <p>-Lockdown Drill</p> <p>-DeAngelo Uniform Sizing @ 9:00 -\$50.00 Deposit -Financial Aid Questions -Need Financial Aid Print Out</p> <p>-Measurement Comparison worksheet in lab during uniform sizing... -Students will compare various measurements of various ingredients to see how they vary and debate why...</p> <p>-Equipment Safety Packet Review – Student Lead Review w/ teacher guidance</p> <p>Para Pro's: -Set up for Equipment Safety Demos</p> <p>Lunch @ 11:05-11:35</p>	<p>7:55-8:30 -Student Breakfast, Announcements, Uniforms, Academic Intervention/Support & Getting Ready for The Day...</p> <hr/> <p>-Culinary Math Review: -Test on Thursday – Graded -Water Bucket Riddle – 2 sizes -If measuring water worksheet: -Big G picture -Picture of cup with oz. & Tbsp. -Picture of Tbsp. with tsp. -Flash Cards for those that need/want them – Small Test</p> <p>-Mother Sauce Projects – Demos -Based on Recipes from On Cooking. (Methods and Ingredients may vary slightly from book) -Sauce Notes packet for demos!!!!</p> <p>-Tomato- Based on Page 207 (x ¼ Recipe) -Chef supplied separate recipe</p> <p>-Velouté- Page 202 (x ¼ Recipe)</p> <p>-Bechamel – Page 201 (x ¼ Recipe)</p> <p>-Students will prepare sauces in groups</p> <p>-Groups will produce Mother Sauces for grade & then produce secondary/completed dishes for self-evaluation</p> <p>Para Pro's: -Set up Sauce Demos</p> <p>Lunch @ 11:05-11:35 if needed</p>	<p>-Senior Lab Instruction & Junior Academic Instruction</p> <p>-Online Instruction: 9:23-10:52 Assignment: Due today by 2:20 -Re-do 1,5, & 10-year goals on worksheet</p> <p>-Students will be given time to work on Lab Plan Forms for Sauce Projects and organize production plans</p> <p>-Review recipes for secondary sauces & complete dishes for proper product utilization of prepared mother sauce</p> <p>-Explanation of plan for Tuesday & Thursday sauce production</p> <p>Next Week: Junior: -Mon: Equipment Safety Test, Culinary Math Equivalents & Water Worksheets, Equipment Show & Tell Knife Cut Basics</p> <p>-Wed: Assign Books, Binder Set-up, Knife Cut Day 1</p> <p>-Fri (Lab): ProStart Chapter 4 & 5 Notes/Study Guide</p> <p>Following Week: -Knife Cuts Day 2, Sauté/Stir-Fry Veggies, Grilled Cheese Lab, Grilled Cheese Lab</p> <p>Senior: -Tues: Math Test, Binder Set Up & Mother Sauce Project Production</p> <p>-Thurs: Math Test, Binder Set Up & Mother Sauce Project Production</p> <p>-Fri (Academics):</p> <p>Following Week: -Binders Set-up, Soup Review & Recipe Sort, Dairy & Eggs</p>

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Weekly *Afternoon* Lesson Plans

		2020-2021	11:40 → 2:08	Date: Sept. 7-11
				Week: #3
<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
Junior	Senior	Junior	Senior	Remote Learning/Extra Help
<p>No Classes</p>  <p style="text-align: center;">LABOR DAY</p>	<p>Demo Continued...</p> <p>-Stocks & Sauces Flow Charts and Demos</p> <p>-White Stock – Chicken Stock Recipe -On Cooking Pg. 188</p> <p>-Brown Stock – Demo -Beef Stock Recipe</p> <p>-On Cooking Pg. 190</p> <p>-Espagnole Sauce - -On Cooking Pg. 204</p> <p>-Hollandaise Demo w/ Sauce Notes Packet</p> <p>-Recipe from On Cooking page 208 -x ½ Recipe -Lab Plan Form for Thursday Production</p> <p>2:05 Students pick up lunch for next day in cafeteria</p>	<p>3 Stations – Divide Class in to 3 Groups</p> <p><u>Potato Chip & Smoothie Lab:</u></p> <p>-After demo by instructors, each student will demonstrate that they can safely operate each piece of equipment.</p> <p><u>Station #1</u></p> <p>-Slicer safety & operation (Potato)</p> <p><u>Station #2</u></p> <p>-Fryer safety & operation (Chips)</p> <p><u>Station #3</u></p> <p>-All Blenders & Food Processors (Smoothie Ingredients Measured out correctly) -Bar Blender -Immersion & Food Processor will use sanitizer water -Set up and take turns demoing & using</p> <p>-Ratatouille Video Segment – with worksheet -@ about 1:30</p> <p>2:05 Students pick up lunch for next day in cafeteria</p>	<p><u>-Mother Sauce Project – Demos Continued</u></p> <p>-Based on Recipes from On Cooking. <i>(Methods and Ingredients may vary slightly from book)</i></p> <p><u>All Forms Needed:</u></p> <p>-Lab Plan Forms for all mother sauces -Tomato sauce recipe -Creole sauce & protein recipe</p> <p>Projects Groupings – -Tomato & Bechamel -Velouté & Hollandaise (Math Test)</p> <p>-Next Week Students will need to be ready to produce the following recipes & convert recipes accordingly...</p> <p>-Tomato Sauce → Creole Sauce -Bechamel Sauce → Mac & Cheese -Velouté Sauce → Cream of Broccoli Soup -Hollandaise Sauce → Grilled Asparagus topped w/ Hollandaise</p> <p>-Retake Small Measurement Test</p> <p>-Students who did not get at least a 75% on measurement test will review and correct test with guidance from instructors & para-pros</p> <p>2:05 Students pick up lunch for next day in cafeteria</p>	<p><u>-Senior Lab Instruction & Junior Academic Instruction</u></p> <p><u>-Online Instruction: 11:30-12:12</u></p> <p>-Continued – Student Work Time -Question & Answer about recipes and projects</p> <p><u>-Ohio Means Jobs: 12:16-12:58</u></p> <p><u>-Extra Help & Project Based Learning: 1:02-2:08</u></p>

Putzier Culinary Arts Junior Competencies for Week

Monday:

No Classes

Wednesday:

- 1.1.9. Give and receive constructive feedback to improve work habits.
- 1.1.7. Apply problem-solving and critical-thinking skills to work-related issues when making decisions and formulating solutions.
- 1.1.10. Adapt personal coping skills to adjust to taxing workplace demands.
- 1.1.13. Manages time, priorities, and resources to achieve personal and professional goals.
- 1.1.11. Recognize different cultural beliefs and practices in the workplace and demonstrate respect for them.
- 1.1.8. Identify the correlation between emotions, behavior and appearance and manage those to establish and maintain professionalism.
- 1.2.1. Extract relevant, valid information from materials and cite sources of information.
- 1.2.3. Identify and use verbal, nonverbal and active listening skills to communicate effectively.
- 1.2.4. Use negotiation and conflict-resolution skills to reach solutions.
- 1.2.5. Communicate information (e.g., directions, ideas, vision, workplace expectations) for an intended audience and purpose.
- 1.2.6. Use proper grammar and expression in all aspects of communication.
- 1.2.7. Use problem-solving and consensus-building techniques to draw conclusions and determine next steps.
- 1.2.10. Use interpersonal skills to provide group leadership, promote collaboration and work in a team.
- 1.3.3. Use ethical character traits consistent with workplace standards (e.g., honesty, personal integrity, compassion, justice).
- 2.6.1. Interpret unspoken needs based on understanding of human behavior, preference patterns and prior experiences.
- 3.2.3. Select, maintain, and use proper work attire and personal protective clothing and equipment appropriate to job tasks.
- 3.2.6. Lift and move heavy materials and equipment following established ergonomic processes.
- 3.3.6. Follow precautionary guidelines established to address food-safety issues for high-risk populations and to reduce potential exposure to harmful pathogens.
- 3.3.8. Monitor and track food temperatures throughout the receiving, thawing, storing, cooking and holding processes.
- 3.3.10. Mark, label, store, and dispose of food and food by-products (e.g., fats, oil, grease).
- 3.3.12. Take corrective actions to maintain food safety.
- 3.4.2. Implement equipment safety requirements, and adhere to health and safety codes that restrict equipment use.
- 3.4.3. Set up, program, sanitize, and use commercial equipment and machines.
- 3.4.4. Break down and maintain commercial equipment and machines.
- 3.4.6. Inspect, use, sanitize, and store knives, hand tools and implements.
- 3.4.7. Clean, sanitize, and store tableware and equipment.
- 3.4.8. Adjust equipment and workstations to respond to allergies, food intolerances, and special requests.
- 3.5.2. Handle, maintain, and dispose of garbage and non-food refuse.
- 3.5.6. Handle, label, store, and dispose of hazardous chemicals and waste.
- 4.3.2. Measure solids and liquids, and apply ratios and equations to scale, and convert U.S. and metric measurements.
- 4.3.3. Use and convert standardized recipes to achieve specific quantities and serving sizes.
- 4.4.1. Use quality factors to select food products and produce.
- 4.3.5. Select production methods (e.g., heat transfer, moist heat, dry heat) and equipment appropriate for the food product and environment.
- 4.3.7. Demonstrate mise en place principles in setting up work space.
- 4.3.8. Select tools and equipment that foster best results in food preparation.
- 4.3.9. Perform processing necessary to prepare ingredients for use in a recipe (e.g., clarify, seed, soak, steep, bread, batter, caramelize, reduce, emulsify).
- 4.3.4. Adjust recipes and preparation techniques to respond to dietary restrictions.
- 4.4.1. Use quality factors to select food products and produce.
- 4.4.2. Identify seasonings, oils, flavor enhancers and food additives by type, class and purpose.
- 4.3.1. Explain the importance of product specifications and portion control.
- 4.3.6. Explain mise en place principles and their impact on kitchen operations.

Friday:

No Classes



Putzier Culinary Arts

Senior Competencies for Week



Tuesday:

- 3.2.3. Select, maintain, and use proper work attire and personal protective clothing and equipment appropriate to job tasks.
- 3.2.6. Lift and move heavy materials and equipment following established ergonomic processes.
- 3.3.6. Follow precautionary guidelines established to address food-safety issues for high-risk populations and to reduce potential exposure to harmful pathogens.
- 3.3.8. Monitor and track food temperatures throughout the receiving, thawing, storing, cooking and holding processes.
- 3.3.10. Mark, label, store, and dispose of food and food by-products (e.g., fats, oil, grease).
- 3.3.12. Take corrective actions to maintain food safety.
- 3.4.2. Implement equipment safety requirements, and adhere to health and safety codes that restrict equipment use.
- 3.4.3. Set up, program, sanitize, and use commercial equipment and machines.
- 3.4.4. Break down and maintain commercial equipment and machines.
- 3.4.6. Inspect, use, sanitize, and store knives, hand tools and implements.
- 3.4.7. Clean, sanitize, and store tableware and equipment.
- 3.4.8. Adjust equipment and workstations to respond to allergies, food intolerances, and special requests.
- 3.5.2. Handle, maintain, and dispose of garbage and non-food refuse.
- 3.5.6. Handle, label, store, and dispose of hazardous chemicals and waste.
- 4.3.2. Measure solids and liquids, and apply ratios and equations to scale, and convert U.S. and metric measurements.
- 4.3.3. Use and convert standardized recipes to achieve specific quantities and serving sizes.
- 4.4.1. Use quality factors to select food products and produce.
- 4.3.5. Select production methods (e.g., heat transfer, moist heat, dry heat) and equipment appropriate for the food product and environment.
- 4.3.7. Demonstrate mise en place principles in setting up work space.
- 4.3.8. Select tools and equipment that foster best results in food preparation.
- 4.3.9. Perform processing necessary to prepare ingredients for use in a recipe (e.g., clarify, seed, soak, steep, bread, batter, caramelize, reduce, emulsify).
- 4.3.10. Use standard knife and fabrication skills and techniques.
- 4.3.4. Adjust recipes and preparation techniques to respond to dietary restrictions.
- 4.4.1. Use quality factors to select food products and produce.
- 4.4.2. Identify seasonings, oils, flavor enhancers and food additives by type, class and purpose.
- 4.3.1. Explain the importance of product specifications and portion control.
- 4.3.6. Explain mise en place principles and their impact on kitchen operations.
- 4.6.4. Maintain nutritional value and dietary restrictions during the plating and presentation process.
- 4.5.5. Select poultry cuts and prepare poultry dishes.
- 4.5.9. Prepare and cook fish and shellfish.
- 4.4.14. Prepare vegetables and legumes.
- 4.4.15. Prepare starchy foods.
- 4.4.10. Select stock ingredients; and prepare stocks, bouillons, broths and bases.
- 4.4.11. Prepare sauces and gravies using appropriate thickening agents.
- 4.4.12. Prepare clear soups, thick soups and specialty soups.
- 4.4.7. Use dairy products in food dishes.
- 4.3.1. Explain the importance of product specifications and portion control.
- 4.3.2. Measure solids and liquids, and apply ratios and equations to scale, and convert U.S. and metric measurements.
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Thursday:

- 3.2.3. Select, maintain, and use proper work attire and personal protective clothing and equipment appropriate to job tasks.
- 3.2.6. Lift and move heavy materials and equipment following established ergonomic processes.
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