Intro to Culinary Arts 1st 9-Weeks Lesson Plans

Plans for August 16/17, 2017
Warm-up: Student Information Sheet
Procedures: 1) Welcome
2) Teacher Introduction PowerPoint
3) Syllabus, Class Guidelines, and Student Allergy form
4) FCS Tools & Equipment Form - Due next class
5) Video: What is FCS? [https://m.youtube.com/watch?v=razoF3Drces](https://m.youtube.com/watch?v=razoF3Drces)
6) Introduction to Culinary Arts & Hospitality 1:00 minute
8) Lunches
9) Get to Know – Skit-tell-us

Plans for August 18/21, 2017
Warm-up: Culinary Skills Checklist
Procedures: 1) Return all signed forms
2) A2-AUP Policy
   A4-Discipline Guidelines
3) Video: Chef on a Cruise Ship 7:25 minutes
4) Lecture: Begin Chapter 1 – Welcome to the Food Service Industry
   TEKS 130.253(b)14A-C

Plans for August 22/23, 2017
Warm-up: Chapter 1 Terminology – pg. 9
Procedures: 1) Lecture: Complete Chapter 1 – Welcome to the Food Service Industry
   2) Team building activity: Spaghetti tower marshmallow challenge – 20 minutes
   3) Worksheet: Using Math to Define the Foodservice Industry – pg. 10,11

Plans for August 24/25, 2017
Warm-up: Food Jumble
Procedures: 1) Worksheet: Chapter 1 - Reviewing Key Concepts
   2) Lecture: Begin Chapter 2 – Understanding Foodservice Operations-
   TEKS 130.253(b)14A-C
   3) Video: Food Service Operations – Thomas Keller Gives a Tour of Per Se’s Kitchen-8:11

Plans for August 28/29, 2017
Warm-up: Chapter 2 Word Scramble
Procedures: 1) Lecture: Complete Chapter 2 – Understanding Foodservice Operations
   2) Discussion: Viewing City of Denton Restaurant Scores
   3) Video: Two Guys sell food on Instagram – 2:20
       Cooking with Julia Child 3:55
   4) PP-Famous Chefs and Entrepreneurs in the Food Industry
   5) Introduce Major Project: Historic Entrepreneurs in US Foodservice – Due September 1

Plans for August 30/31, 2017
Warm-up: Chapter 2 Terminology – pg. 15
Procedures: 1) Begin Project: Historic Entrepreneurs in US Foodservice – Due next class
Plans for September 1/5, 2017  
**Warm-up:** Identifying Foodservice Settings  
**Procedures:** 1) Presentations of Historic Entrepreneurs in US Foodservice  
2) Video: Confessions of Chefs and a Restauranteur 3:32  
3) Worksheet: Chapter 2 – Reviewing Key Concepts – pg. 17/18  
4) Video: Begin Founder – Netflix 1:55

Plans for September 6/7, 2017  
**Warm-up:** PP-Do Chef’s need formal education?  
**Procedures:** 1) Lecture: Begin Chapter 3 – Culinary History  
2) Video: How Much Money Chefs Really Make – 4:38  
3) Video: Continue Founder – Netflix

Plans for September 8/11, 2017  
**Warm-up:** Chapter 3 Terminology  
**Procedures:** 1) Lecture: Complete Chapter 3 – Culinary History  
2) Video: History of Auguste Escoffier – Youtube – 10:18  
3) Worksheet: Influences on Culinary Practices – pg. 20/21  
4) Video: Complete Founder – Netflix

Plans for September 12/13, 2017  
**Warm-up:** Kitchen Wordsearch  
**Procedures:** 1) Worksheet: Chapter 3-Reviewing Key Concepts – pg. 22-24  
2) Begin Chef Project

Plans for September 14/15, 2017  
**Warm-up:**  
**Procedures:** 1) Complete Chef Project  
2) Chapter 1-3 Test – Next Class

Plans for September 18/19, 2017  
**Warm-up:** Review for Chapter 1-3 Test  
**Procedures:** 1) Chapter 1-3 Test

Plans for September 20/21, 2017  
**Warm-up:** Food Safety Cartoon  
**Procedures:** 1) Begin ServSafe-Organize Folders w/notes  
2) TWU Video: Introduction to Food Safety Training – 2:32  
3) Video: Bacteria on Lemons – 1:39  
   Rats at Taco Bell – 2:01  
4) Lecture: Begin Chapter 1 – ServSafe – Providing Safe Food

Plans for September 22/25, 2017  
**Warm-up:** Challenges to Food Safety  
**Procedures:** 1) Lecture: Complete Chapter 1 – ServSafe – Providing Safe Food  
2) Video: Basic Food Safety – 5:18  
3) TCS Foods Activity  
4) Worksheet: Chapter 1 Providing Safe Food
Plans for September 26/27, 2017
Warm-up: How Food Becomes Unsafe
Procedures: 1) Activity: Populations at High Risk  
2) Chapter 1 Quiz  
3) Begin Chapter 2 – ServSafe - Forms of Contamination  

Plans for September 28/29, 2017 – Homecoming Carnival
Warm-up:  
Procedures: 1) Safety and Sanitation Test  
2) Lecture: Continue Chapter 2 – ServSafe – Forms of Contamination  
3) Video: Salmonella in Chicken coops

October 2/3, 2017
Warm-up:  
Procedures: 1) Lecture: Continue Chapter 2 – ServSafe – Forms of Contamination  
2) Video: Foodborne Illnesses-Ecoli-1:41  
Listeria-6:53  
Busting Myths about Norovirus-3:16  
Salmonella in Chicken coops  
3) Foodborne Illness Block Activity - Computers

October 4/5, 2017
Warm-up: 4 Ways People Make Food Unsafe (Food Safety is Important)  
Procedures: 1) Lecture: Complete Chapter 2 – ServSafe – Forms of Contamination  
2) Video: TWU- What to do in Case of Illness-3:31  
Intentional Contamination of Food-2:07  
Safe Food Matters! Allergen Awareness-5:24  
3) Activity: What is it?!?!  
4) Complete and Discuss Foodborne Illness Block Activity

October 6/9, 2017
Warm-up: Thinks Are Not Always What They Seem-Case Study  
Procedures: 1) Worksheet: Forms of Contamination  
2) Video: Ratatouille with questions

October 10/11, 2017 – 11th PSAT
Warm-up:  
Procedures: 1) Chapter 2 Quiz  
2) Video: Complete Ratatouille with questions

October 12, 2017
Warm-up: The Allergen Story  
Procedures: 1) Videos: A Bathroom Story  
Wash Your Hands-Seinfeld  
2) Lecture: Begin Chapter 3 – ServSafe – The Safe Food Handler  
3) Video: Handwashing: Reducing the Spread of Viruses-2:39  
4) Activity: Handwashing with Glo-germ  
5) Video: Basic Food Safety-Part 3 – Poor Personal Hygiene

This is the end of the first 9-weeks!! All assignments are due.