

Week of: 8-27
Culinary Arts

Teacher: Barton

Class: Intro. To Entrepreneurship and

Monday	<p>TLW: Know the major goals of the program. Establish rules and procedures for the year</p>	Objective: Introduce the program
		<p>Activities:</p> <ol style="list-style-type: none"> 1. Make name plates for desks 2. Introduce myself 3. Cover the syllabus 4. Begin establishing class rules
		Materials: Construction paper, syllabus, markers
		Follow Up/HW:
Tuesday	<p>TLW: Understand the order of subjects covered for the year</p>	Objective: Finish syllabus, Information cards, Uniforms
		<p>Activities:</p> <ol style="list-style-type: none"> 1. Fill out info cards 2. Finish covering syllabus 3. Read Intro 1 and 2 in Becoming a Foodservice Professional Year 1 pgs. 9-17
		Materials: Index cards, extra copies of syllabus,
		Follow Up/HW: Bring Uniform Money
Wed/ Thurs	<p>TLW: Know the layout of the classroom</p> <p>Accurately describe at least 4 traditional and non-traditional food related careers</p>	Objective: Class tour, Describe traditional and non-traditional jobs and duties related to food service industry; Discuss value of using a restaurant as a business model
		<p>Activities:</p> <ol style="list-style-type: none"> 1. Warm-up- How many careers can you list that are in the foodservice industry? 2. Tour the kitchen 3. Intro. To Foodservice industry <ol style="list-style-type: none"> a. Create Bubble Web organizer of Careers (from student and teacher knowledge); discuss each career as it is mentioned b. Watch video- 10 Good Reasons to Have a Career in the Foodservice Industry c. Q & A- why a restaurant to teach business???
		Materials: PowerPoint, Outlines, Video, Paper Handout
		Follow Up/HW: Pro Cooking Chapter 1 (Due Friday) Career Paper (Due Sept 5/6) Bring Uniform Money
Friday	<p>TLW: Describe the history of foodservice and the face of the modern kitchen</p>	Objective: Introduce students to father of modern cuisine (Escoffier) and discuss the face of the modern restaurant and the future of foodservice
		<p>Activities:</p> <ol style="list-style-type: none"> 1. Warm-up- Who is Escoffier and what was his contribution to the modern kitchen 2. Class discussion from PowerPoint and outline 3. Class activity- Read Becoming Foodservice Pro Yr. 2 pgs 56-70 and 92-104. In groups of three, students create a timeline of the growth of the restaurant industry. Include illustrations
		Materials: PowerPoint, computer, projector, butcher paper, markers, colored pencils, rulers
		Follow Up/HW: