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| Monday    | Know the major goals of the program. Establish rules and procedures for the year | Introduce the program                                                                       | 1. Make name plates for desks  
2. Introduce myself  
3. Cover the syllabus  
4. Begin establishing class rules | Construction paper, syllabus, markers                                                            |                                                                                                 |
| Tuesday   | Understand the order of subjects covered for the year                | Finish syllabus, Information cards, Uniforms                                                    | 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 | Index cards, extra copies of syllabus,                                                                 | Bring Uniform Money                               |
| Wed /Thurs| Know the layout of the classroom  
Accurately describe at least 4 traditional and non-traditional food related careers | 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 | 1. Warm-up- How many careers can you list that are in the foodservice industry?  
2. Tour the kitchen  
3. Intro. To Foodservice industry  
   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??? | PowerPoint, Outlines, Video, Paper Handout                                                      | Pro Cooking Chapter 1 (Due Friday) Career Paper (Due Sept 5/6) Bring Uniform Money |
| Friday    | Describe the history of foodservice and the face of the modern kitchen | Introduce students to father of modern cuisine (Escoffier) and discuss the face of the modern restaurant and the future of foodservice | 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 | PowerPoint, computer, projector, butcher paper, markers, colored pencils, rulers |                                                                                                 |