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| Monday    | 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- If the French revolution had ended differently, do you believe that the restaurant industry would look the same today? If not why, and what would be different? If yes, explain why you feel that way  
2. Class Activity- Complete Timelines                                                                 | butcher paper, markers, colored pencils, rulers                                                                 | Quiz tomorrow!!! Overview of Industry and History of Foodservice                                      |
| Tuesday   | Demonstrate knowledge of Foodservice Industry                         | Assess foodservice industry and history of restaurant industry knowledge. Introduce the concept and importance of professionalism | 1. Warm up- What does professional behavior look like to you?  
2. Quiz  
3. Class discussion on professionalism  
   a. Compare/Contrast behaviors- decide which are considered professional; make list on board  
   b. Decide what that will look like in our class                                                                 | Expo Markers                                                                 | Papers Due Tomorrow!!!                                                                                       |
| Wed/Thurs | Identify benefits of serving safe food                                | Introduce ServSafe and Foodborne illnesses                                  | 1. Warm-up- Have you ever had a foodborne illness “food poisoning” before? If so, do you know what from? Were you diagnosed (go to the doctor)? Where was the food from? Have you been back there?  
2. Collect papers  
3. Read foodborne illness articles  
4. Class Activity- In pairs have students swab area of restaurant with q-tip and then swab agar in Petri dish. Label and date. Place in window sills  
5. Read section 1 of ServSafe book. Have students fill out notes sheet for chapter  
6. Class discussion                                                                 | FBI articles, q-tips, Petri dishes, agar, masking tape, markers, ServSafe Books, outlines, power point, hw wkst | Hazardous Food Wkst                                                                                         |
| Friday    |                                                                       | Objective:                                                                 | Activities:                                                                                                                                                                                                 | Materials:                                                                                           | Follow Up/HW:                                     |