

Week of: 9-3

Teacher: Barton

Subject: Intro. to Entrepreneurship and C.A.

Monday	TLW: Describe the history of foodservice and the face of the modern kitchen	Objective: Introduce students to father of modern cuisine (Escoffier) and discuss the face of the modern restaurant and the future of foodservice
		Activities: 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
		Materials: butcher paper, markers, colored pencils, rulers
		Follow Up/HW: Quiz tomorrow!!! Overview of Industry and History of Foodservice
Tuesday	TLW: Demonstrate knowledge of Foodservice Industry	Objective: Asses foodservice industry and history of restaurant industry knowledge. Introduce the concept and importance of professionalism
	Explain the importance of professionalism in the workplace	Activities: 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
	Describe what a professional looks like/acts like	Materials: Expo Markers
		Follow Up/HW: Papers Due Tomorrow!!!
Wed/ Thurs	TLW: Identify benefits of serving safe food	Objective: Introduce ServSafe and Foodborne illnesses
	Explain the different types of contamination	Activities: 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
	Identify how foods become unsafe	Materials: FBI articles, q-tips, Petri dishes, agar, masking tape, markers, ServSafe Books, outlines, power point, hw wkst
		Follow Up/HW: Hazardous Food Wkst
Friday	TLW:	Objective:
		Activities:
		Materials:
		Follow Up/HW: