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| ***Teacher:*** Mrs. Karen Price | ***CTE Course Name:***LIFETIME NUTRITION (B) | ***Room No.:*** C-126 |
| ***Unit Title****: UNIT 6* | ***Lesson Title: Special Diets Meal Preparation*** |
| ***Lesson Date****:* APRIL 27-MAY 1 MAY 4-8 2015 | ***Meeting Time/Period:*** 2ND,4TH, 6TH | ***Grade Levels:*** 9 – 12 |
| ***What is the lesson objective? TEKS 130.242 1c,2c, d,5g**** ***TLW:*** Describe the skills needed for productivity in meal preparation. .
* Determine effective use of finances when buying foods.
* Identify the proper table setting techniques.
* Demonstrate slicing, dicing, marinating, and baking for meals.
* Display an informal place setting for or’ devours.
* Practice table setting with the all the appropriate supplies.
* Demonstrate the proper hand washing, sanitation of counters and table setting procedures.
* Demonstrate preparing an attractive meal plate.

 ***DO NOW**** Discuss safety in the lab. Counters, Cutting boards, Tables, Utensils and Stove.
* Review the steps to proper hand washing, dish washing, food storage and table setting procedures.

`* Why is grooming and appearance important?
* Demonstrate knowledge of meal preparation using abbreviated measurements in a recipe.
* Practice or’ devour preparation. Slice, Marinate, Cook, Mix and Bake.
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|  ***INDEPENDENT PRACTICE**** Students will describe at least 5 skills needed for good productivity.
* Students will practice using time management in the kitchen lab.
* Students will demonstrate proper communication skills when eating at the table.
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|   * **REVIEW/RETEACH**
* ***:*** Common abbreviations for standard measurements.
* Correct hand washing technique.
* The important safety rules for knife use.
* Proper cleaning techniques for: counter, floor, stove and table sanitation.
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