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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. | | | |
| ***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. | | | |
| * **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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