Name: Mark Surzyshyn School Advisors: Nancy Lawrence, Zale Darnel

Date: Dec. 5 Faculty Advisor: Craig Bassett

Block + Time: (1) – 9:00 Room: 105

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| Subject: Foods | Grade: 8/9 | Lesson # 1 | Duration:  75 minutes |
| Lesson Overview | The main focus of this lesson is safety around fire, as well as food safety in general. Topics covered range from local fire regulations to burn prevention to internal temperature thresholds. | | |

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| Big Idea(s) | Complex tasks require the acquisition of additional skills, and may require multiple tools and technologies |

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| Curriculum Competencies | * Demonstrate an awareness of precautionary safety procedures   Identify the personal, social, and environmental impacts, including unintended negative consequences, of the choices they make about technology use |
| Content  Students will be able to: | * Interpret local fire rules and regulations * List personal and environmental safety rules and measures relating to outdoor fire cooking * Describe emergency procedures/treatment for burns * Describe the overview of the course |
| Language Objectives | * Any non-conversational English words will be described/translated in the safety orientation handout |

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| Materials and Equipment Needed for this Lesson | | |
| Tools:  Pen or pencil  Binder  Safety handouts/quiz  Course outline handouts | Foods:  None | Visuals:  Overhead projector with sound/vga |

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|  | Lesson Stages | Learning Activities | Time |
| 1 | Intro | - Cooking with fire! Introduce in dramatic fashion the topic of the course  - Follow up: A short video showing cool fire cooking scenarios | *2 minutes*  10 minutes |
| 2 | Presentation - Demo | - Walk through course outline to give an idea/overview of the methods, procedures, and recipes to be used in the course  - A focus on recipe reading and interpretation is essential as time will be limited (past problem in many classes)  - Establish rules of the room ex: no cell phones, punctuality due to time constraints, assigning kitchen groups, protocols for the indoor/outdoor nature of the course including dress and heavy rain/storm rules  - walk through rubric | *20 minutes*  *5 minutes* |
| 3 | Practice and Production – Lab time | - As a class, walk through safety protocols of outdoor cooking with fire including set up/tear down of outdoor equipment, proper extinguishing, oven mitt/glove use etc.  In class time for safety quiz – due next class | *20 minutes*  *15 minutes* |
| 4 | Closure | Short assignment – find out local fire regulations in comox, on school property, and any special considerations needed for next class (last question on quiz) | *2 minutes* |

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| Assessment/  Evaluation of Students’ Learning | Written quiz due with 80% pass before fire cooking begins – re writes required till pass |

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| Teacher notes | State the objective to the class  Teach to the objective  Evaluate comprehension of the objective |