Name: Mark SurzyshynSchool Advisors: Nancy Lawrence, Zale Darnel

Date:Dec. 5 Faculty Advisor: Craig Bassett

Block + Time: (1/1) – 9:00 Room:105

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| Subject: Foods | Grade:8/9 | Lesson # 5 | Duration:  75 minutes |
| Lesson Overview | This lesson will be constructing the box oven in regular groups. The demo was performed at the last class as it will likely take a full class to construct properly.  A short demo on upside down cake will preface the lab | | |

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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   Making: Identify and use appropriate tools, technologies, and materials for production. Use materials in ways that minimize waste (re purpose of discard items)  Identify and evaluate the skills and skill levels needed, individually or as a group, in relation to a specific task, and develop them as needed |
| Content  Students will be able to: | * Construct a box oven * Describe how many coals are required for a given temperature requirement * Prepare dry ingredients for upside down cake |
| Language Objectives | * Any non-conversational English words will be described/translated in the procedure handout |

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| Materials and Equipment Needed for this Lesson | | |
| Tools:  Ream paper box  Heavy duty aluminum foil roll  Metal foil tape  4 pop size cans  Sand, rocks, or beans to fill cans  Flat aluminum foil tray (9x9)  Aluminum foil pie pan  Grill to place over cans | Foods:  Ingredients for upside down cake | Visuals:  Completed sample box oven for reference  Course booklet |

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|  | Lesson Stages | Learning Activities | Time |
| 1 | Intro | - quick review of box oven construction objective | *3minutes* |
| 2 | Presentation - Demo | - Coals at 50 degrees each, how many will we need for the first recipe question?  Demo mixing of dry ingredients for cake to set aside  Describe procedure/orientation of upside down cake | *2 minutes*  *5 minutes* |
| 3 | Practice and Production – Lab time | - In groups, construct box oven, and acquire dry ingredients for cake. Delegate tasks within groups | *55 minutes* |
| 4 | Closure | Clean up work stations, remind class of time restrictions for next | *10 minutes* |

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| Assessment/  Evaluation of Students’ Learning | Group work observations, notes  Exit slip – class so far |

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

Sample exit slip

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| Cooking with fire | **Almost always** | **Sometimes** | **Almost never** |
| I understand the lessons |  |  |  |
| I understand the new words used |  |  |  |
| I participate in the group discussion/labs |  |  |  |
| I asked for help when unsure |  |  |  |
| I need to ask or tell you.... \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | |