**Lesson Plan**  Submitted by: Melanie Chow

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| **Grade** | 8 |
| **Topic** | French Toast Day 2 |
| **Time** | 80 minutes |

**PLOs:**

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| A1 | Demonstrate appropriate preventative measures including washing hands, proper dishwashing, clean-up procedures |
| **A3** | Demonstrate safe use of equipment needed to prepare food items |
| **A4** | Demonstrate the ability to follow a recipe, including selecting appropriate equipment, using appropriate measuring techniques, time management, understanding of terminology |
| **A5** | Care for and store equipment appropriately |
| **A6** | Demonstrate co-operation in partner and group work |

**Objectives:**

* To demonstrate the ability work co-operatively within their groups by making French toast.

**Motivator:**

* Finished French toast.

**Body:**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **List of consumable supplies needed** | | | **List of all equipment needed** | | | |
| 12 eggs  120 mL milk powder (360 mL milk)  12 cinnamon  6 mL salt  12 vanilla  180 mL margarine  24 slices bread  Lemon juice | | | Measuring spoons  Shallow dish  Fork  Electric frying pan  Flipper  Plate | | | |
| **Preplanning and preparation steps to be done** | | | | | **When** | **Done** |
| Place the following onto the supply table:   * Eggs * Milk * Cinnamon * Margarine * Bread * Lemon juice | | | | | 1 period prior |  |
| **Time** | **Outline of steps in the class** | | | **Points to be discussed** | | |
| 8:40 | Introduction   * Making French toast today * Make fruit salad with everyone’s pieces of fruit * Product check: plated French toast, eat before unit checks * Clean as you go! | | | I hope everyone has brought some fruit as today you’ll be making French toast! Remember that product check is going to be a little different today: you will plate it, have me check, and then eat with your group members before you finish cleaning. Don’t forget to tuck your things underneath the table so that you’re not creating any more hazards. That’s about it, so feel free to get started. | | |
| 8:45  9:30 | Lab   * Help students as needed * Mark products as they are completed * Do unit checks as units are ready   Time cues throughout  30 minute warning | | |  | | |
| 9:50 | Closure   * (10 minutes left) Make sure your units are nice and clean; call me over to do your unit checks when you’re ready * Last class with you! Ms. Dobie will teach you till end of year * Next day will be a demo on Spanish Rice | | | There`s 10 minutes left in class. Make sure your units are nice and clean; call me over when you`re ready for a unit check!  Next day you will have a demo on Spanish rice. This was my last class with you all! Starting next week, Ms. Dobie will be your teacher until the end of the year. | | |
| 80 minutes | **Total time** |

**Closure/Summary:**

There`s 10 minutes left in class. Make sure your units are nice and clean; call me over when you`re ready for a unit check!

Next day you will have a demo on Spanish rice. This was my last class with you all! Starting next week, Ms. Dobie will be your teacher until the end of the year.

**Evaluation (How did it go? What to do differently next time?):**

**Prior knowledge and supporting materials:**