2017-2018 lesson calendar

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|  |  | **August 16**  What can I expect to learn In Skills for Living?  Syllabus  Tour of classroom  Project based learning  Personality circle-  Due tomorrow | **August 17**  What responsibilities do I have to make this classroom run successfully?  Classroom procedures power point  By tables we will present by skit, overhead, by paper, how things are organized in class | **August 18**  How do we keep all of our materials and supplies organized at Jobe?  House day |
| **August 21**  Why is it important to know how to use kitchen tools and equipment correctly?  Equipment lab | **August 22**  Why is it important to identify kitchen tools and equipment correctly?  Complete equipment lab  Equipment bingo | **August 23**  Can you identify the following tools found in our food lab?  Quizlet  Quiz on kitchen tools | **August 24**  What is a food borne illness and what are 3 common symptons?  7 Most Unwanted  NY Times Blog | **August 25**  What are 5 common kitchen accidents that can occur in a kitchen?  Power point  Kitchen posters |
| **August 28**  What are the 7 food groups that we are working on for menu planning?  Quiz – food borne illness/kitchen accidents  Menu planning activity foldable | **August 29**  Why is it important to have a variety of foods for our menu planning activity?  Menu planning activity foldable | **August 30**  Why is it important to have a variety of food for our menu planning activity?  Menu planning activity foldable | **August 31**  Why is it important to plan meals based on the food groups?  Menu planning foldable  Menu writing | **September 1**  Why is it important to plan healthy meals based on the food groups?  Menu planning foldable  Menu writing |
| **September 4**  Labor day | **September 5**  How does information on a nutrition  food label help you determine the best foods for you to eat?  Food labels | **September 6**  Why is it important to measure food lab ingredients correctly?  Measurement demonstration  Practice wet and dry ingredients  abbreviations | **September 7**  What information can be  found on a recipe?  Recipe reading exercise | **September 8**  Kitchen terms are abbreviated to save time and space, what are the abbreviations for dry measurement?  Kitchen terminology game |
| **September 11**  What recipe terms did you use for your game today that are used in restaurant menu?    Kitchen terminology game | **September 12**  What kitchen terms did you use today that are used for on top of the stove?  Kitchen terminology game | **September 13** What game did you play today that was the best design and easiest to play?  Kitchen terminology game | **September 14**  Food lab #1  demonstration/  Handwashing  Cleaning the station  Station assignments | **September 15**  Food lab #1 |
| **September 18**  Staff development | **September 19**  What are the six nutrients?  nutrition | September 30  What are foods used for?  nutrition | September 21  What affects calorie needs?  nutrition | **September 22**  Food lab #2  nutrition |
| September 25  Food lab #2 | September 26  In your fact finding which fast food restaurant served the highest/lowest calorie meals? | September 27  What characteristics did you find on the eating disorder you chose?  Healthy eating | September 28  Continued – eating disorder research  Healthy Eating | September 30  Which recipe did you choose in your research that is a healthy item?  Healthy Eating |