2017-2018 lesson calendar

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  |  | **August 16**What can I expect to learn In Skills for Living?SyllabusTour of classroomProject based learningPersonality circle- Due tomorrow | **August 17**What responsibilities do I have to make this classroom run successfully?Classroom procedures power pointBy 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 labEquipment bingo | **August 23**Can you identify the following tools found in our food lab? QuizletQuiz on kitchen tools | **August 24**What is a food borne illness and what are 3 common symptons?7 Most UnwantedNY Times Blog | **August 25**What are 5 common kitchen accidents that can occur in a kitchen?Power pointKitchen posters |
| **August 28**What are the 7 food groups that we are working on for menu planning?Quiz – food borne illness/kitchen accidentsMenu 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 foldableMenu writing | **September 1**Why is it important to plan healthy meals based on the food groups?Menu planning foldableMenu 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 demonstrationPractice wet and dry ingredientsabbreviations | **September 7**What information can befound 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 #1demonstration/HandwashingCleaning the stationStation assignments | **September 15**Food lab #1 |
| **September 18**Staff development | **September 19**What are the six nutrients?nutrition | September 30What are foods used for?nutrition | September 21What affects calorie needs?nutrition | **September 22**Food lab #2nutrition |
| September 25Food lab #2 | September 26In your fact finding which fast food restaurant served the highest/lowest calorie meals? | September 27What characteristics did you find on the eating disorder you chose?Healthy eating | September 28Continued – eating disorder researchHealthy Eating | September 30Which recipe did you choose in your research that is a healthy item?Healthy Eating |