The Art of Cooking

Content Area: **Business**
Course(s): **Modern Foods I**
Time Period: **Second Marking period**
Length: **Half year**
Status: **Published**

Unit Overview

1. Using recipes, including using weight and measures and changing recipes.
2. Preparation techniques, including measuring ingredients, cutting foods, and mixing Ingredients
3. Various cooking methods, including moist-heat cooking, cooking in fat, dry-heat cooking, and microwave cooking.
4. Develop a work plan and work as part of a team when preparing meals.

STAGE 1- DESIRED RESULTS

2014 NJCCCS - 21st Century Life and Careers

Career Ready Practices

9.1 Personal Financial Literacy

PFL.9.1.12.A.4	Identify a career goal and develop a plan and timetable for achieving it, including educational/training requirements, costs, and possible debt.
PFL.9.1.12.A.5	Analyze how the economic, social, and political conditions of a time period can affect the labor market.
PFL.9.1.12.A.6	Summarize the financial risks and benefits of entrepreneurship as a career choice.

9.2 Career Awareness, Exploration, and Preparation

CAEP.9.2.12.C.1	Review career goals and determine steps necessary for attainment.
CAEP.9.2.12.C.2	Modify Personalized Student Learning Plans to support declared career goals.

CAEP.9.2.12.C.4	Analyze how economic conditions and societal changes influence employment trends and future education.
CAEP.9.2.12.C.6	Investigate entrepreneurship opportunities as options for career planning and identify the knowledge, skills, abilities, and resources required for owning and managing a business.
CAEP.9.2.12.C.7	Examine the professional, legal, and ethical responsibilities for both employers and employees in the global workplace.

9.3 Career & Technical Education

12.9.3.HU.3	Use effective communication with human services clients and their families.
12.9.3.HU.4	Demonstrate ethical and legal conduct in human services settings.
12.9.3.HU.5	Evaluate career opportunities in each of the Human Services Career Pathways.
12.9.3.HU-CSM.1	Summarize necessary credentials, licensures or state-specific requirements to prepare for a career in consumer services.
12.9.3.HU-CSM.2	Communicate product or equipment features that meet the needs of clients and consumers.
12.9.3.HU-CSM.3	Make consumer services recommendations meeting the needs of clients or customers.
12.9.3.HU-CSM.7	Demonstrate knowledge of ethical and legal responsibilities associated with providing consumer services.
12.9.3.HU-CSM.8	Apply business procedures and utilize equipment and facilities to produce satisfying client outcomes.

CCSS- Writing in Modern Foods

Text Types and Purposes

LA.11-12.CCSS.ELA-Literacy.CCRA.W.1	Write arguments to support claims in an analysis of substantive topics or texts, using valid reasoning and relevant and sufficient evidence.
LA.11-12.CCSS.ELA-Literacy.CCRA.W.2	Write informative/explanatory texts to examine and convey complex ideas and information clearly and accurately through the effective selection, organization, and analysis of content.
LA.11-12.CCSS.ELA-Literacy.CCRA.W.3	Write narratives to develop real or imagined experiences or events using effective technique, well-chosen details, and well-structured event sequences.
LA.11-12.CCSS.ELA-Literacy.WHST.11-12.1	Write arguments focused on discipline-specific content.
LA.11-12.CCSS.ELA-Literacy.WHST.11-12.2	Write informative/explanatory texts, including the narration of historical events, scientific procedures/ experiments, or technical processes.
LA.11-12.CCSS.ELA-Literacy.WHST.11-12.1a	Introduce precise, knowledgeable claim(s), establish the significance of the claim(s), distinguish the claim(s) from alternate or opposing claims, and create an organization that logically sequences the claim(s), counterclaims, reasons, and evidence.
LA.11-12.CCSS.ELA-Literacy.WHST.11-12.1b	Develop claim(s) and counterclaims fairly and thoroughly, supplying the most relevant data and evidence for each while pointing out the strengths and limitations of both

	claim(s) and counterclaims in a discipline-appropriate form that anticipates the audience's knowledge level, concerns, values, and possible biases.
LA.11-12.CCSS.ELA-Literacy.WHST.11-12.1c	Use words, phrases, and clauses as well as varied syntax to link the major sections of the text, create cohesion, and clarify the relationships between claim(s) and reasons, between reasons and evidence, and between claim(s) and counterclaims.
LA.11-12.CCSS.ELA-Literacy.WHST.11-12.1d	Establish and maintain a formal style and objective tone while attending to the norms and conventions of the discipline in which they are writing.
LA.11-12.CCSS.ELA-Literacy.WHST.11-12.1e	Provide a concluding statement or section that follows from or supports the argument presented.
LA.11-12.CCSS.ELA-Literacy.WHST.11-12.2a	Introduce a topic and organize complex ideas, concepts, and information so that each new element builds on that which precedes it to create a unified whole; include formatting (e.g., headings), graphics (e.g., figures, tables), and multimedia when useful to aiding comprehension.
LA.11-12.CCSS.ELA-Literacy.WHST.11-12.2b	Develop the topic thoroughly by selecting the most significant and relevant facts, extended definitions, concrete details, quotations, or other information and examples appropriate to the audience's knowledge of the topic.
LA.11-12.CCSS.ELA-Literacy.WHST.11-12.2c	Use varied transitions and sentence structures to link the major sections of the text, create cohesion, and clarify the relationships among complex ideas and concepts.
LA.11-12.CCSS.ELA-Literacy.WHST.11-12.2d	Use precise language, domain-specific vocabulary and techniques such as metaphor, simile, and analogy to manage the complexity of the topic; convey a knowledgeable stance in a style that responds to the discipline and context as well as to the expertise of likely readers.
LA.11-12.CCSS.ELA-Literacy.WHST.11-12.2e	Provide a concluding statement or section that follows from and supports the information or explanation provided (e.g., articulating implications or the significance of the topic).

Production and Distribution of Writing

LA.11-12.CCSS.ELA-Literacy.CCRA.W.4	Produce clear and coherent writing in which the development, organization, and style are appropriate to task, purpose, and audience.
LA.11-12.CCSS.ELA-Literacy.CCRA.W.5	Develop and strengthen writing as needed by planning, revising, editing, rewriting, or trying a new approach.
LA.11-12.CCSS.ELA-Literacy.CCRA.W.6	Use technology, including the Internet, to produce and publish writing and to interact and collaborate with others.
LA.11-12.CCSS.ELA-Literacy.WHST.11-12.4	Produce clear and coherent writing in which the development, organization, and style are appropriate to task, purpose, and audience.
LA.11-12.CCSS.ELA-Literacy.WHST.11-12.5	Develop and strengthen writing as needed by planning, revising, editing, rewriting, or trying a new approach, focusing on addressing what is most significant for a specific purpose and audience.
LA.11-12.CCSS.ELA-Literacy.WHST.11-12.6	Use technology, including the Internet, to produce, publish, and update individual or shared writing products in response to ongoing feedback, including new arguments or information.

Research to Build and Present Knowledge

LA.11-12.CCSS.ELA-Literacy.CCRA.W.7	Conduct short as well as more sustained research projects based on focused questions, demonstrating understanding of the subject under investigation.
LA.11-12.CCSS.ELA-	Gather relevant information from multiple print and digital sources, assess the credibility

Literacy.CCRA.W.8	and accuracy of each source, and integrate the information while avoiding plagiarism.
LA.11-12.CCSS.ELA-Literacy.CCRA.W.9	Draw evidence from literary or informational texts to support analysis, reflection, and research.
LA.11-12.CCSS.ELA-Literacy.WHST.11-12.7	Conduct short as well as more sustained research projects to answer a question (including a self-generated question) or solve a problem; narrow or broaden the inquiry when appropriate; synthesize multiple sources on the subject, demonstrating understanding of the subject under investigation.
LA.11-12.CCSS.ELA-Literacy.WHST.11-12.8	Gather relevant information from multiple authoritative print and digital sources, using advanced searches effectively; assess the strengths and limitations of each source in terms of the specific task, purpose, and audience; integrate information into the text selectively to maintain the flow of ideas, avoiding plagiarism and over-reliance on any one source and following a standard format for citation.
LA.11-12.CCSS.ELA-Literacy.WHST.11-12.9	Draw evidence from informational texts to support analysis, reflection, and research.

Range of Writing

LA.11-12.CCSS.ELA-Literacy.CCRA.W.10	Write routinely over extended time frames (time for research, reflection, and revision) and shorter time frames (a single sitting or a day or two) for a range of tasks, purposes, and audiences.
LA.11-12.CCSS.ELA-Literacy.WHST.11-12.10	Write routinely over extended time frames (time for reflection and revision) and shorter time frames (a single sitting or a day or two) for a range of discipline-specific tasks, purposes, and audiences.

CCSS- Literacy in Modern Foods

Key Ideas and Details

LA.11-12.CCSS.ELA-Literacy.CCRA.R.1	Read closely to determine what the text says explicitly and to make logical inferences from it; cite specific textual evidence when writing or speaking to support conclusions drawn from the text.
LA.11-12.CCSS.ELA-Literacy.CCRA.R.2	Determine central ideas or themes of a text and analyze their development; summarize the key supporting details and ideas.
LA.11-12.CCSS.ELA-Literacy.CCRA.R.3	Analyze how and why individuals, events, and ideas develop and interact over the course of a text.
CCSS.ELA-Literacy.RST.11-12.1	Cite specific textual evidence to support analysis of science and technical texts, attending to important distinctions the author makes and to any gaps or inconsistencies in the account.
CCSS.ELA-Literacy.RST.11-12.2	Determine the central ideas or conclusions of a text; summarize complex concepts, processes, or information presented in a text by paraphrasing them in simpler but still accurate terms.
CCSS.ELA-Literacy.RST.11-12.3	Follow precisely a complex multistep procedure when carrying out experiments, taking measurements, or performing technical tasks; analyze the specific results based on explanations in the text.

Craft and Structure

LA.11-12.CCSS.ELA-Literacy.CCRA.R.4	Interpret words and phrases as they are used in a text, including determining technical, connotative, and figurative meanings, and analyze how specific word choices shape meaning or tone.
LA.11-12.CCSS.ELA-Literacy.CCRA.R.5	Analyze the structure of texts, including how specific sentences, paragraphs, and larger portions of the text (e.g., a section, chapter, scene, or stanza) relate to each other and the whole.
LA.11-12.CCSS.ELA-Literacy.CCRA.R.6	Assess how point of view or purpose shapes the content and style of a text.
CCSS.ELA-Literacy.RST.11-12.4	Determine the meaning of symbols, key terms, and other domain-specific words and phrases as they are used in a specific scientific or technical context relevant to grades 11–12 texts and topics.
CCSS.ELA-Literacy.RST.11-12.5	Analyze how the text structures information or ideas into categories or hierarchies, demonstrating understanding of the information or ideas.
CCSS.ELA-Literacy.RST.11-12.6	Analyze the author's purpose in providing an explanation, describing a procedure, or discussing an experiment in a text, identifying important issues that remain unresolved.

Integration of Knowledge and Ideas

LA.11-12.CCSS.ELA-Literacy.CCRA.R.7	Integrate and evaluate content presented in diverse media and formats, including visually and quantitatively, as well as in words.
LA.11-12.CCSS.ELA-Literacy.CCRA.R.8	Delineate and evaluate the argument and specific claims in a text, including the validity of the reasoning as well as the relevance and sufficiency of the evidence.
LA.11-12.CCSS.ELA-Literacy.CCRA.R.9	Analyze how two or more texts address similar themes or topics in order to build knowledge or to compare the approaches the authors take.
CCSS.ELA-Literacy.RST.11-12.7	Integrate and evaluate multiple sources of information presented in diverse formats and media (e.g., quantitative data, video, multimedia) in order to address a question or solve a problem.
CCSS.ELA-Literacy.RST.11-12.8	Evaluate the hypotheses, data, analysis, and conclusions in a science or technical text, verifying the data when possible and corroborating or challenging conclusions with other sources of information.
CCSS.ELA-Literacy.RST.11-12.9	Synthesize information from a range of sources (e.g., texts, experiments, simulations) into a coherent understanding of a process, phenomenon, or concept, resolving conflicting information when possible.

Range of Reading and Level of Text Complexity

LA.11-12.CCSS.ELA-Literacy.CCRA.R.10	Read and comprehend complex literary and informational texts independently and proficiently.
CCSS.ELA-Literacy.RST.11-12.10	By the end of grade 12, read and comprehend science/technical texts in the grades 11-CCR text complexity band independently and proficiently.

Essential Questions

- What general guidelines should be followed when cutting foods?
- What happens when heat is added to food for cooking?
- What is a recipe?
- What is a work plan?
- What is moist-heat cooking, and how is it used in cooking?
- What is the basis of the metric system?
- What might cause a recipe to look and taste different each time it's prepared?

Enduring Understanding

- The difference between volume and weight measurements
- The correct method for measuring liquids and dry ingredients
- Change a recipe from customary to metric system
- Demonstrate cutting safely with knives, measuring dry and liquid ingredients; measuring solid fats; measuring by weight; methods for cutting foods; mixing methods and coating techniques
- How a microwave oven cooks food.
- Compare deep-fat frying and stir-frying
- List the five steps included in a work plan
- The dovetailing task
- The importance of teamwork in the school foods lab.
- The benefits of using teamwork to prepare foods home.

Students will know…

Students learn about the essential parts of a well-written recipe, t using weights and measures properly, and converting between different systems of measurement. They also learn how to modify recipes by changing the yield or substituting ingredients.

Students learn how to measure liquids and dry ingredients using different measuring utensils.

They also learn and practice various different cutting, mixing, coating techniques with different food groups.

Students learn three main ways to cook food, such as conduction, convection and radiation. also how the heat affects the food. They also compare moist-heat cooking, dry-heat cooking and microwave cooking by preparing different dishes.

Students learn the importance of a work plan and teamwork in meal and food preparation, both in the school food lab and in the home kitchen.

Students will be able to...

- Understand recipe terms, abbreviations, forms of recipes and the five essential parts of a recipe
- Give guidelines for evaluating and collecting recipes
- Evaluate the clarity and completeness of a recipe
- Compare different units and systems of measurement used in recipes
- Explain how and why a recipe might be modified
- Demonstrate different ways to mix foods
- Demonstrate correct methods of measuring ingredients: dry, liquid, shortenings, piece foods, flavorings and leavening agents
- Choose and use appropriate tools and methods for measuring different types of food.
- Demonstrate safe and efficient cutting techniques.
- Compare different heat transfer processes..
- Describe how different cooking methods affect food quality and nutrition
- Explain how to create a timetable and a work plan
- Develop a work plan for preparing a meal
- Point out ways to improve efficiency when carrying out food preparation tasks.
- Explain how teamwork skills can help people work more efficiently in the foods lab and the home

STAGE 2- EVIDENCE OF LEARNING

Formative Assessment During Lesson

- 3- Minute Pause
- A-B-C Summaries
- Analogy Prompt
- Choral Response
- Debriefing
- Exit Card / Ticket
- Hand Signals
- Idea Spinner
- Index Card Summaries
- Inside-Outside Circle Discussion (Fishbowl)
- Journal Entry
- Misconception Check
- Observation
- One Minute Essay
- One Word Summary
- Portfolio Check

- Questions & Answers
- Quiz
- Self-Assessment
- Student Conference
- Think-Pair-Share
- Web or Concept Map

Authentic Assessments- Suggested

-
    - Class Participation
    - Class Work
    - Tests
    - Quizzes
    - Homework

Benchmark Assessments

STAGE 3- LEARNING PLAN

Instructional Map

- Do Now Activities
- Class Discussion
- Define Terms
- Read and Outline
- Complete Chapter Reviews
- Complete Worksheets: Following Directions, Reading a Recipe, Getting Ready to Cook, Recipe Styles,

  Measuring Tools Match, Measuring Goofs, Study Guide, Changing Recipes,

  High-Altitude Cooking & Baking, The Functions of Ingredients,

  Understanding a Recipes

- Lecture Q & A
- Chapter Quiz
- Viewing " Kitchen Math" Video

- Reading Recipe Directions
- Cookbook Display and Comparison
- Kitchen Math: Converting Temperature (work with partner)
- Lab: Organize the class into small groups
- Lab Preparation and Job Assignment (Small Group Activity)
- Lab: Utensils Inventory
- Food Science Lab: Measuring Methods
- Lab: Observe Teacher's Demo
- Cooking Labs: Monkey Bread

  Snikerdoodle Cookies

  Pizza Bubble Bread

- Coop. Learning
- Individual Learning
- Project: Recipe Collections

  Practice Converting the U.S. Measurement System to the Metric System in pairs

  Write a recipe for a snack in correct form (Include ingredients, measures and directions

- Career Prep: Applying for a Job
- Complete Worksheets: Study Guide, Measuring Up, Mixing It Up, How To Measure,

  Measuring and Abbreviations, The Functions of Ingredients,

  Emergency Substitutions, Measuring Equivalents Chart,

  Understanding a Recipes, Getting Ready to Cook"

- Viewing "Food Preparation Skills and Technique Series : Basic Kitchen Hand Tools "

  "Food Preparation Skills and Technique Series: Using Basic Power Tools"

  " Reading Recipe Directions"

- Cookbook Display and Comparison
- Kitchen Math: Converting Temperature (work with partner)
- Food Science Lab: Measuring Techniques
- Project: Practice Converting the U.S. Measurement System to the Metric System in pairs

- Complete Worksheets: Study Guide, Microwave Mishaps, What's Cooking?
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- Viewing " Food Preparation Skills and Technique Series" Video " Zap It : What You Don't Know about Microwaves." " Bringing It to a Boil " Cooking and Baking Methods : You Mean there's a Difference"'

  'Turning Up the Heat: Basic Dry Cooking Methods"

-
  - Cooking Labs: Moist-Heat Cooking

Cooking in Fat

Dry-Heat Cooking

Microwave Cooking

Cooking in the Bags

- o Project: Comparing Cooking Methods

Writing “Barbecue Safety”

- o Career Pathways: Radio Show Host

- Viewing “Food Preparation Skills and Technique Series” Video
- “Timing and Organization in Food Preparation”

“Meal Planning and management”

“Tablescapes: Setting the Table”

“The Table Manner Murders”

- Food Science Lab: Surface Area and Cooking Rate

Cooking Labs: Thanksgiving Dinner Lab

- Project: Family Thanksgiving Dinner Menu, Create a Week Meal Plan for Family of Four

Career Prep: Dressing for Work

Modifications/Differentiation of Instruction

Modification Strategies

- Extended Time
- Frequent Breaks
- Highlighted Text
- Interactive Notebook
- Modified Test
- Oral Directions
- Peer Tutoring

- Preferential Seating
- Re-Direct
- Repeated Drill / Practice
- Shortened Assignments
- Teacher Notes
- Tutorials
- Use of Additional Reference Material
- Use of Audio Resources

Differentiation Strategies

High Preparation Differentiation

- Alternative Assessments
- Choice Boards
- Games and Tournaments
- Group Investigations
- Guided Reading
- Independent Research / Project
- Interest Groups
- Learning Contracts
- Leveled Rubrics
- Literature Circles
- Multiple Intelligence Options
- Multiple Texts
- Personal Agendas
- Project Based Learning (PBL)
- Stations / Centers
- Think-Tac-Toe
- Tiered Activities / Assignments
- Varying Graphic Organizers

Low Preparation Differentiation

- Choice of Book / Activity
- Cubing Activities
- Exploration by Interest (using interest inventories)

- Flexible Grouping
- Goal Setting With Student
- Homework Options
- Jigsaw
- Mini Workshops to Re-teach or Extend Skills
- Open-ended Activities
- Think-Pair-Share by Readiness, Interest, or Learning Style
- Use of Collaboration
- Use of Reading Buddies
- Varied Journal Prompts
- Varied Product Choice
- Varied Supplemental Materials
- Work Alone / Together

Horizontal Integration- Interdisciplinary Connections

Vertical Integration- Discipline Mapping

Additional Materials