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| **Lesson Plan Name: Snow Day 1 Culinary 1 Cooking with Legumes** | **Teacher:**  Ellis- Culinary Arts |
| **Other Class Information:**  Lesson outline for students is included. | |
| **Standards:** | |
| **Objectives:**   * Students will define Legumes and identify and describe some common types of legumes used in restaurants and also vegetarian diets. * Students will use online resources to research types of legumes and also recipes that use legumes. * Students will locate and review recipes associated with legumes and vegetarian diets. * Students will write a one page summary that defines and discusses various types of legumes and how they may affect vegetarian diets and how they do and do not fit into traditional restaurant menus. | |
| **Lesson:**  **Bellringer**  Introduction of the project.  Explain what the project is and how and when it will be completed  **Beginning**  Allow for questions from students and then pass out section of lesson to be completed and assign date for completion.  Each lesson will have an online component which instructor will demonstrate how to locate using computer and LCD. Each lesson will have a rubric to ensure students meet the expectations of lesson.  Each lesson will be completed on time for grade and attendance.  Students may work collectively, but must not use classroom instructional time to complete.  Each student must present his or her own work; this is not a group project.  **End**  At the onset of each lesson within the unit students will have an opportunity to ask questions; also instructor will be available each day after school during the hours of 2:30-4 Pm to answer questions about the assignment. Questions may be submitted via email at [ed.ellis@evsck12.com](mailto:ed.ellis@evsc.k12.in.us) | |
| **Assessment:**  **MEASURE(S) OF SUCCESS**  **S**tudents will be able to:   * Provide written, oral and visual explanations and presentations of their project. * Rubric will be used to score each lesson within the unit of study. * Any Projects are weighted at 25% of semester grade. | |
| **Parking Lot:**  Have students do an evaluations of lesson and short survey, this would allow for improvements for future use. | |

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| Snow Day 1 Assignment Culinary 1 AM Class  Topic: **Cooking with Legumes and** **Legumes and vegetarian diets and foodservice menus** | |
| Student will use online resources to complete this assignment. | Any questions can be emailed to me at [ed.ellis@evsck12.com](mailto:ed.ellis@evsck12.com) |
| ***What you will Do***  Define-Legumes  Locate- Recipes  Discuss/Summarize- Legumes, Recipes, Diets  Submit to [ed.ellis@evsck12.com](mailto:ed.ellis@evsck12.com) | Step 1:Define- **You will need to** **Define Legumes and describe some common types of beans and legumes**  Step2: Locate -**You will use the internet to locate and review recipes for various Legume and bean dishes. Some examples of such dishes as humus, tofu stir fry, black bean sauce and lentil salad.** |
| Step 3: **Discuss/ Summarize-** You will review the recipes you find online and then write a one page summary/ report that discuss their nutritional values of various types of beans and legumes and also their use in vegetarian diets and how they do and don’t fit into a traditional restaurant menu.  You will may also identify any current trends within the foodservice industry related to legumes. | Step 4: **Submit**-You will save/submit the assignment on Google. I will provide a Google Doc link that you will submit your completed summary.  You email to me at [ed.ellis@evsck12.com](mailto:ed.ellis@evsck12.com) |
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