

Lesson Plan RAFT

Instructor: Janice Comfort

CTE Career Area: Culinary Arts

Date: 10/19/2011

Course Title: The Culinary Professional

Lesson Title: Menus

Literacy Strategy: RAFT

Reading Assignment:

Test – The Culinary Professional - Menu formats and planning pages 765 - 771

<p>Performance Objectives:</p>	<p>After completion of the lesson, students will be able to:</p> <ol style="list-style-type: none"> 1. Classify menus by format 2. Explain how good menu planning is achieved 3. Recognize the elements of menu mechanics 4.
<p>Standards (2x): (CTE Standard) (CCSS)</p>	<p>CTE Standard:</p> <ul style="list-style-type: none"> I – 1 – Plan a menu that is compatible with kitchen capabilities, food possibilities and customer preferences I – 4 – Describe menu items in compliance with truth in menu guidelines. <p>CCSS:</p> <ol style="list-style-type: none"> 1. Initiate and participate effectively in a range of collaborative discussions (one-on-one, in groups, and teacher-led) with diverse partners on grades 11–12 topics, texts, and issues, building on others’ ideas and expressing their own clearly and persuasively. [Speaking & Listening ES] <p>1.a Come to discussions prepared, having read and researched material under study; explicitly draw on that preparation by referring to evidence from texts and other research on the topic or issue to stimulate a thoughtful, well-reasoned exchange of ideas.</p>
<p>Materials:</p>	<p>Text – The Culinary Professional Samples of various menus from area restaurants</p>

<p>Procedure:</p>	<p><u>Entire Class:</u> Introduction and Method of activating prior knowledge – Teacher to introduce menu planning by handing out or showing different menu format samples. Ask students to shout out what they notice about the formats. Where is their eye drawn? Is color important? What are some concepts that a restaurant owner must think about when designing the menu? Menus are more than a list of a restaurant’s offerings. Menus are how chefs and restaurateurs communicate about their creations to diners. Menus sell the restaurant’s products and are a key to the profitability of a food service operation.</p> <p>Method of setting purpose –</p> <p><u>Individual:</u> Students read text silently - pages 765 - 771</p> <p><u>Group:</u></p> <p>Split class into 5 groups. Each group will have an assigned:</p> <p>Restaurant type – Fine dining, casual, dining, sports bar dining, fast food, and food truck.</p> <p>Each group will also have an assigned: Restaurant Owner, Head Chef, Line Cooks, Wait staff, and Customer.</p> <p>As a group, each role will discuss and creating a menu in a specified time frame.</p> <p><u>Entire Class:</u> Each group will share out their menu ideas and format.</p>
<p>Application of Material:</p>	<p>Today we explored the different types of menus and looked at some of the elements that make an effective menu.</p>
<p>Extension Questions:</p>	<p>What factors should chefs and restaurateurs take into account when determining the number of menu offerings for an operation? Debate the following: A menu’s layout and graphics influence a diner’s impression of a restaurant.</p>
<p>Accommodations needed:</p>	

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