

Gourmet: Menu Writing

Stage 1 Desired Results		
<p>ESTABLISHED GOALS:</p> <p><u>Competencies:</u></p> <ul style="list-style-type: none"> Students will demonstrate the ability to plan, select and properly prepare food products in order to meet the intended goal. Students will demonstrate the ability to analyze and summarize text and integrate knowledge to make meaning of discipline-specific materials. Students will demonstrate the ability to produce coherent and supported writing in order to communicate effectively for a range of discipline-specific tasks, purposes, and audiences. Students will demonstrate the ability to speak purposefully and effectively by strategically making decisions about content, language use, and discourse style. <p><u>Content Standards:</u></p> <p>NASAFACS - National Association of State Administrators for Family and Consumer Sciences</p> <ul style="list-style-type: none"> NASAFACS 8.3 - Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment. NASAFACS 8.4 - Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs. NASAFACS 8.5 - Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs. 	Transfer	
	<p><i>Students will be able to independently use their learning to write creative and appetizing descriptions of cultural dishes.</i></p>	
	Meaning	
	<p>ENDURING UNDERSTANDINGS</p> <p><i>Students will understand that...</i></p> <ul style="list-style-type: none"> there are factors that influence cuisine. cooking techniques differ among cuisines. menus reflect the atmosphere of the restaurants. there are factors that influence how a menu is designed 	<p>ESSENTIAL QUESTIONS</p> <ul style="list-style-type: none"> What would happen to traditions if cultures did not exist?
Acquisition		
<p><i>Students will know...</i></p> <ul style="list-style-type: none"> that there are words to describe foods in an appetizing way. that there are different kinds of menus. that there are historical influences on different cuisines. <p><u>vocabulary:</u> fixed menu, cycle menu, seasonal menu, convenience food, fast food restaurant, fresh, organic</p>	<p><i>Students will be skilled at...</i></p> <ul style="list-style-type: none"> Identifying a variety of types of equipment for food processing, cooking, holding, storing, and serving, including hand tools and small ware. using computer based menu systems to develop and modify menus. applying menu planning principles to develop and modify menus. analyzing food equipment and supplies needed for menus. developing a variety of menu layouts, themes and design. demonstrating professional skills in safe handling knives, tools and equipment. preparing various dishes using safe handling and professional preparation techniques. 	
Content Area Literacy Standards		
<p>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.</p> <p>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.</p> <p>WHST.11-12.4 Produce clear and coherent writing in which the development, organization, and style are appropriate to task, purpose, and audience.</p>		
21st Century Skills		
<ul style="list-style-type: none"> <i>Think Creatively</i> <i>Collaborate with Others</i> <i>Solve problems</i> <i>Work creatively with others</i> 		

WHST.6-8.6 Use technology, including the Internet, to produce and publish writing and present the relationships between information and ideas clearly and efficiently.

- Be flexible

Stage 2 - Evidence

<i>Evaluative Criteria</i>	<i>Assessment Evidence</i>
	PERFORMANCE TASK(S):
	OTHER EVIDENCE:

Stage 3 – Learning Plan

Summary of Key Learning Events and Instruction

<i>Language Arts Integration</i>	<i>Mathematics Integration</i>
<ul style="list-style-type: none">• 1.OA.1 Use	<ul style="list-style-type: none">• 1.OA.1 Use
<i>Technology Integration</i>	<i>District Materials</i>
<ul style="list-style-type: none">• 1.OA.1 Use	