Math-in-CTE Lesson Plan Template

Lesson Title: Plating Perfections		Lesson #		
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Occupational Area: Culinary Arts				
CTE Concept(s): Plating				
Math Concepts: Area & Volume				
Lesson Objective:				
Supplies Needed:				

THE "7 ELEMENTS"	TEACHER NOTES (and answer key)
1. Introduce the CTE lesson.	
Have you ever been out to dinner and when your meal came it looked so unattractive that you could not even eat it. Or there was so much on the plate that you felt full before you even took one bite?	Have a few samples of plate samples that are proportional and pleasing to the eyes and others that are lopsided or over-rot.
 2. Assess students' math awareness as it relates to the CTE lesson. Have the students do the matching worksheet on which units are used for different varieties of food or beverages that are regularly served. 	Worksheet #1: Matching units to food or beverages. Worksheet #2: Match good plating examples and bad.

3. Work through the math example <i>embedded</i> in the CTE lesson.	
Leonardo Fibonacci found simple patterns in nature and in many natural objects. Proportions and balance is extremely important in nature and in presentations of any kind. Different shapes are important to emphasize different mediums. Knowing how to calculate the area or volumes (measurements) of these shapes is a basic skill important in any aspect of life.	Worksheet # 3: Convert the following units.
4. Work through related, contextual math-in-CTE examples.	
Using a color wheel, and the samples of food in front of you. Create the most balanced plate you can. Your plate can not be more than	Worksheet # 4: Measure the area and volume of the different shapes.
and it must include	Worksheet # 5: Convert the following units.
5. Work through <i>traditional math</i> examples.	
Worksheet # 3: Find the area and volume of the different shapes	Worksheet # 6: Find the area and volume of the different shapes
6. Students demonstrate their understanding.	
Students need to plan a 5-course meal with a focus on perfect plating.	The students need to be provided with a limited menu including the resources in the kitchen. The rubric needs to include the specific plate sizes, portion sizes, and food required. You might want to be more specific on the requirements depending on what your supplies are.
7. Formal assessment.	
Serve the five course meal and enjoy the beauty of it.	
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