

Math-in-CTE Lesson Plan Template

Title:	Time Management		Lesson #
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Subject:	Culinary Arts		
Concept(s):	Mise en place, timing		
Skills/Concepts:	Reading a clock, computation with time		
Learning Objective:	SWBAT plan and and coordinate their responsibilities and time order to accurately production for timely service		
Materials Needed:			

The "7 Elements"	Teacher Notes (and answer key)
<p>Pre-lesson: Review the CTE lesson.</p> <p>What is the most important in a restaurant?</p> <p>What happens if a customer orders the pastry of the day, and a good cook forgets to cook off the bacon?</p>	<p>If students are stuck, jog their memory by asking them what the challenges have been regarding running a cafe.</p> <p>Instructor can also prompt students to discuss the challenges of timing (sharing equipment, customer satisfaction, preparation time, etc.)</p>

	<p>en place- timing affects many aspects of running a restaurant)</p>
<p>s students' math awareness as it relates to the CTE</p> <p>ry muffins take 20 minutes to bake, and must cool for 5 before they can be removed from the pan, and you need the be ready for 9 am service, what is the latest you can put the the oven?</p>	<p>Instructor can ask students several questions related to le cooking time and when the product is needed. Instruct change the questions based on what they are teaching.</p> <p>Instructor can prompt students to see if they know how to s and add time.</p> <p>This step can be done as a warm up activity before element 1</p>
<p>through the math example <i>embedded</i> in the CTE lesson.</p> <p>would need to bake the following items in order to have them 9 am service? How long does the item take to bake? Does it cool in the pan? Should it be cool, room temperature, or warm e?</p>	<p>Students will work through several examples of timing and caf production. For this lesson, the students will discuss recipes f breakfast cafe. Instructors can use any recipes they see fit, fr textbooks or their own sources. Examples of recipes for a bre cafe could be found on the following internet sites.</p> <p>muffins: http://www.cdktichen.com/recipes/recs/1225/Raspberry-S-Cream-Muffins95869.shtml</p> <p>fruit salad: http://www.foodnetwork.com/recipes/ina-garten/fresh-fruit-salad-with-honey-vanilla-yogurt-recipe/index.html</p> <p>bread: http://www.kingarthurflour.com/recipes/english-mu-toasting-bread-recipe</p> <p>pancakes: http://www.kingarthurflour.com/recipes/simply-perfect-pancakes-recipe</p> <p>crepes: http://www.foodnetwork.com/recipes/alton-brown/crepes-recipe/index.html</p> <p>smoothies: http://allrecipes.com/recipe/basic-fruit-smoothi</p> <p>egg sandwich:</p>

	<p>http://www.epicurious.com/recipes/food/views/All-Day-Breakfast-Sandwich-232645</p> <p>Instructor will give students recipes to read through and discuss time, bake time, and other factors influencing service.</p> <p>This step can be completed as a discussion, or the instructor can have students write out their answers.</p>
<p>through <i>related, contextual</i> math-in-CTE examples.</p> <p>You needed to bake and decorate the following cake for lunch service, 12pm on Wednesday? When would you need to complete the steps? (Mise en place, bake the cake, make frosting, decorate the cake, decorate the cake)</p>	<p>Instructor hands all the students a recipe for a cake and instructions for how it is to be decorated. Instructors can use a recipe from a textbook. An example of a recipe could be:</p> <p>Students need to read the recipe and figure out when each step needs to be completed in order for the cake to be ready for service.</p> <p>Instructor will model using the time chart to show what part of the process needs to be done at what time.</p> <p>Sample cake recipe:</p> <p>http://www.kingarthurflour.com/recipes/three-easy-step-chocolate-peanut-butter-cake-recipe</p>
<p>through <i>traditional</i> math examples.</p> <p>Look at this worksheet. Use addition and subtraction to figure out the times on the sheet.</p>	<p>Use worksheet 1 to go over traditional math examples.</p> <p>Use http://www.aidsonline.com/Time/Time Worksheets Adding.html to create additional worksheets.</p>
<p>Students demonstrate their understanding.</p> <p>Each of you is going to prepare a different item for the cafe. Use</p>	<p>Hand each student a recipe (see previous examples) and worksheet 2 to keep track of the time. After they have completed the recipe, have them write down the time at each step, hand them</p>

<p>sheet to write down what the clock says at each step of the process. See me when you are finished for the next step.</p> <p>complete the recipe, and write down the time and each step in the process. When they are done making the recipe, they will give the instructor for a chart to graph their process)</p>	<p>where they can chart what they were doing at 10 minute intervals. They should complete the chart and clean up their station.</p>
<p>assessment.</p> <p>Students will work together as a group and write a plan for having all of these items ready for cafe next Tuesday. Look at each others charts and discuss how to coordinate the use of equipment. Also, don't forget the items we need to prep for cafe (roll silver, set the front of the house, etc.)</p>	<p>Students will work together to complete a plan for preparing the cafe. Ideally, they will use this plan the following week for preparation for the cafe. Ideally, the students will reflect on how the plan went, if they allowed enough time for each step, etc.</p>