

<p>Lesson Title: Blizzard Bag 2 Knowing ,Using , and Caring for your knives Safely</p>	<p>Chapter 5</p>
<p>Preparation</p> <p>5.3</p>	<p>Notes</p>
<p><u>Classroom Preparation</u></p> <p>Text book, and activity book Pencil and Paper Index cards</p> <p>Preparatory Assignments making flash cards with the parts of the knife and Types of knives on pages 274 ,275, 276 and 277</p> <p>Introduction/ Motivation Food handlers use knives in most cooking preparations ,choosing from a variety of knives according to their needs</p> <p>Performance Objectives In the lab student will practice using different knives giving them skills with the variety of knives as well as using them safely and caring for them as well.</p>	

<p>Presentation</p>	
<p><u>Scope and Sequence</u></p> <ul style="list-style-type: none"> ^ Anatomy of the knife ^ know and identify the different types of knives used in a food service kitchen ^ know what each knife is used for ^ know and be able to show proper way of holding a knife 	

Lesson Plan # / Competency /Competency Indicator	Chapter
Application / Number of Practice Attempts	Notes
<p>Practice In this lesson you will make flash cards with the terms of Parts of the knife on page 274 and the Types of knives listed on page 275 and 276.</p>	
Evaluation	Grading Scale Explanation
<p>Formative</p> <p>Ongoing practice in lab and making of the flash cards along with review of the terms when using them in lab</p> <p>Summative</p> <p>A grade will be given when work is done and handed in also a Exit ticket will be used at the end of this lesson</p> <p>Exit Ticket: Name 3 things you have learn by making the flash cards</p> <hr/> <p>1</p> <p>2</p> <p>3</p> <p>Name one thing you feel you need more help with in this lesson</p>	<p>100-95=A 94-85=B 84-75=C 74-70=D 69-0=F</p>