**Lesson Cycle (Gradual Release of Responsibility)**

**Lesson Title/Topic:** Chef Chocolate Creations

**Standards:** CCRS: Cross Disciplinary Standards I (D.) 3. Strive for accuracy and precision.

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| **Lesson Objectives:** Students will be able to write out steps to creating dirt cake with 100% accuracy. | **Assessment:** Students will fill out a worksheet to assess their knowledge of the recipe and the dirt cake activity. |
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**Materials:** Paper, dirt cake material (pudding, gummy worms, Oreos, baggies, cups, spoons), instructions for dirt cake.

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| **The teacher will:** | **The student will:** |
| **Focus:** KWL Chart and review prior knowledge of cooking skills of students. | Will answer and tell me what they know about cooking, and if any of them cook with their parents. |
| **Teacher Input (I Do):** Go over the career of a chef, including education, pay, basic skills, concept.  **[Intro to career]** | Students will take notes over the career information of being a Chef |
| **Guided Practice (We Do):** I will go over the different steps of the dirt cake recipe and will have students follow along on their own recipe cards.  2nd Activity is Banana cookies | Students will follow along as I read the recipe cards, and then they will follow the different steps that I am demonstrating to creating their own dirt cakes.  Students that finish dirt cake early will be given a chance to start on the banana cookies activity. |
| **Independent Practice (You Do):** Students will then accurately fill out a recipe worksheet that reviews the different steps of following a recipe. | The students will fill out a recipe worksheet that shows they understand the order of a recipe and how to follow it. |
| **Closure:**  Finish KWL chart  **“**I care why?” Activity | Students will write a paragraph why understanding how a recipe works and why it’s important. Also, they will explain how they can use the information in their lives outside of class. Lastly, they will write what they learned during the lesson. |

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| ***Bloom’s Level(s):***  **Create**: Students will create their own dirt cakes and meal plans.  **Evaluate**: I will appraise each student’s ability to follow directions.  **Analyze**: I will have students compare following a recipe to creating a meal plan.  **Apply**: Students will design a meal plan to apply with their families.  **Understand**: I will explain why understanding a recipe is important and will be an asset in the student’s daily lives.  **Remember**: Students will submit their recipe worksheets that tests their knowledge of understanding a recipe. | ***Technology Integration:*** Students can use their iPad to read the recipe from. |
| ***Extension:*** Students who master the activity will be given a meal plan worksheet so that students can try to plan out a meal they want to cook/assists in helping their parents prepare. | ***Reteach:*** Students that do not master the material will be taught the recipe in a different way. I will go over the recipe step by step and have students take notes on the different steps. I will also stop after each step to observe the students and see if they are following my directions. |

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| **Accommodations / Modifications:** Accommodations would be that I would have students slow down the recipe and ask questions when they do not understand something.  Modifications: If students had allergies, they would be given a different recipe to follow. | **References:**  Dirt Cake Recipe: <https://snailpacetransformations.com/dirt-cake/>  Education/Career info:  <https://study.com/articles/Chef_Educational_Requirements_for_Becoming_a_Professional_Chef.html> |

**5th Grade Alvarado Program**

**CCRS**: Cross Disciplinary Standards I (D.) 3. Strive for accuracy and precision.

**Object:** Students will be able to write out steps to creating dirt cake with 100% accuracy.

**Focus:**

* Introduction of Chef Career (use board for reference)
  + Depending on the restaurant and culinary field you need anything from a high school diploma to a bachelor’s degree. There are certifications programs, and apprenticeships are available as well.
    - “Who knows what an apprenticeship is?”
  + The average salary of a Head Chef in the state of Texas is between $31k-66k per year. Most chefs average around $46k a year.
* KWL Chart will be the focus activity:

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| Know | Want to know | Learned |
|  |  |  |
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* What do students know about cooking? What do they want to learn?

**Instructional Delivery:**

* Students will read through the recipe entire recipe with me before we begin.
  + Important to read the recipe all the way through so you don’t forget something.
  + Why do you think it’s important we read through the recipe before we start?
* Board will also have recipes steps posted so students can see what step we are on.
* Steps 1-6 have already been completed by teacher due to materials needs.
* I will explain to students that we will begin on step 7 – crumbling up Oreos
  + Students will be asked to crush up the Oreos that are already in baggies.
* Students will then use their spoons to put 2-3 scoops of pudding in the bottom of their cups, then put half of the crumbed-up Oreos on top of the pudding a few gummy worms, then repeat one more time and top with gummy worms.
* “Does anyone have questions?”

**Guided Delivery:**

* Students will start with crumbling up their Oreo bags to make the Oreos into dirt.
  + Want to make sure the Oreos are crushed enough to look like dirt.
  + I will be walking around the table to observe students and make sure they are able to crush the Oreos.
* Students will then use their spoons to put 2-3 scoops of pudding in the bottom of their cups, then put half of the crumbed-up Oreos on top of the pudding a few gummy worms, then repeat one more time and top with Oreos and gummy worms.
* Students will write down what they learned about following a recipe and creating a meal.

**Independent Practice:**

* Students will work on filling out their recipe outlines using the worksheet provided.
* Students will have the rest of the lesson time to work on their recipe worksheet. Once the time is up the students will turn in their worksheet for me to evaluate and see if they accurately described how important a recipe is.

**Closure:**

* Students will write a paragraph on what they learned from the lesson to finish out the “L” of the KWL chart.
* The closer activity will be to include in the paragraph the “I Care Why?” Activity. Student will include in their paragraphs why this information is important and how it can be used in their daily lives.
* Each student will turn in their worksheets and paragraphs to me at the end of the class.

**Extension*:***

* Students who master the activity will be given a meal plan worksheet so that they can try to plan out a meal they want to cook/assists in helping their parents prepare.

**Reteach*:***

* Students that do not master the material will be taught the recipe in a different way. I will go over the recipe step by step and have students take notes on the different steps. I will also stop after each step to observe the students and see if they are following my directions.

**Accommodations / Modifications:**

* Accommodations would be that I would have students slow down the recipe and ask questions when they do not understand something.
* Modifications: If students had allergies, they would be given a different recipe to follow.