

## RRGSD Remote Instruction Learning Plan

**Dates: 2-1 to 2-5**

<b>Statement of Goals and Objectives:</b> <i>(Learning Targets in Student &amp; Parent-Friendly Language)</i>	<ul style="list-style-type: none"> <li><b>OBJECTIVE: 2.03 Remember equipment and procedures for its use and care</b></li> </ul>
<b>Topic(s)/Concept &amp; NC Standard Course of Study:</b> <i>Topic(s)/Concept and the correlating content standards addressed)</i>	<ul style="list-style-type: none"> <li><b>Essential Standard 2.00: Understand fundamentals of food preparation</b></li> </ul> <p><b>ESSENTIAL QUESTIONS</b></p> <ol style="list-style-type: none"> <li>What equipment is used for measuring?</li> <li>What equipment is used for cutting/preparation?</li> <li>What equipment is used for mixing?</li> <li>What equipment is used for cooking?</li> <li>What equipment use and care guidelines exist for kitchen equipment?</li> </ol>
<b>Social-Emotional Focus</b>	Lead By The Guidance Department

**Daily Agenda:** Including assignments and due dates

Date:	Virtual/Remote Agenda	JacketTime Opportunity Agenda
Monday	Module 5: Cleaning and Sanitizing	N/A
Tuesday	Module 6: Food Allergens	N/A
Wednesday	Kitchen Equipment and its Use <b>(Graded Assignment Due Friday 2-5-21)</b>	N/A
Thursday	Top Kitchen Essential Tools for Home Cooks "Test Review"	N/A
Friday	<b>Test on Unit 2.01 to 2.02</b>	N/A

**Assessment:***How will I be assessing my students throughout this week?*

Formative Assessment(s)	Test on 2.01 to 2.02
Summative Assessment(s)	N/A
How will I know my students have <b>mastered the content</b> from this week?	I will review and assess after each objective before moving on to the next objective

**Teacher Name:** La’Shonda Wood

**Subject:** Foods 1

**Additional Resources:**

*If a student needs additional support, below are resources that will assist with the material being taught.*

Topic/Concept	Website/Location resource can be found