



Cooking Final TikTok Video

Participant Name:	Jessica Jarrett
District:	Massena Central School District
Grade Level:	7th
Subject/Course:	FACS
Cross-curricular Link:	
Approximate Time (IN MINUTES):	2-3 Class Periods (40 min)

CONTENT AND SKILLS

Learning Objectives:

- Students will be able to identify the key ingredients and tools needed to prepare a specific dish.
- Students will be able to explain the step-by-step process required to prepare the dish.
- Students will be able to demonstrate the ability to follow a recipe and prepare the dish.
- Students will be able to create a short TikTok video that showcases the preparation of the dish in an engaging and educational manner.
- Reflect on their cooking experience and discuss what they learned and what they would do differently next time.

Essential Questions (optional):

- How has technology impacted how recipes are shared?

NYS COMPUTER SCIENCE AND DIGITAL FLUENCY STANDARDS

List all standards that authentically align (e.g., K-1.CT.4)

- 7-8.CT.10 Document the iterative design process of developing a computational artifact that incorporates user feedback and preferences.

OTHER SPECIFIC STANDARDS (e.g., Content, SEL Benchmarks)

List all standards that authentically align

<https://www.p12.nysed.gov/sss/documents/SELBenchmarks2022.pdf>

- CCSS.ELA-LITERACY.SL.7.4: Present claims and findings, emphasizing salient points in a focused, coherent manner with pertinent descriptions, facts, details, and examples.
- CCSS.ELA-LITERACY.W.7.7: Conduct short research projects to answer a question, drawing on several sources.

Skills and Techniques of Food Preparation Performance Objective

- 3 ST.3 Demonstrate preparation methods for all menu categories to produce a variety of foods
- ST.3.1. Identify, select, and demonstrate use of the appropriate tool for a specific food preparation technique

- ST.3.2. Demonstrate appropriate methods for measuring different types of food
- ST.3.3. Identify, select, and demonstrate safe and appropriate cutting techniques
- ST.3.4. Identify, select, and demonstrate the appropriate food preparation technique to achieve the recipe's desired outcome
- ST.3.5 Investigate alternative and substitute uses for food preparation utensils and ingredients

INSTRUCTIONAL PLAN

List the steps of the lesson, including instructions for the students.
Add and highlight Standard Indicator next to activity that aligns

See attached slide presentation.

[Cooking Final TikTok Recipe Demonstration Project](#)

SPECIFIC NEEDS: MATERIALS / RESOURCES / TECHNOLOGY

Add additional resources needed for this lesson such as instructional technology templates, images, videos, etc.

- Students need access to ChromeBooks with the Screencastify extension, as well as access to Google Classroom to submit and view other videos.
- [Cooking Form Copy Link](#)