

RRGSD Remote Instruction Learning Plan

Dates: 2-22 to 2-26

Statement of Goals and Objectives: <i>(Learning Targets in Student & Parent-Friendly Language)</i>	OBJECTIVE: 3.01 Understand procedures, nutrition, and cooking methods in fruit and vegetable preparation.
Topic(s)/Concept & NC Standard Course of Study: <i>(Topic(s)/Concept and the correlating content standards addressed)</i>	ESSENTIAL STANDARD: 3.00 - Understand procedures, nutrition, and cooking methods in food preparation. ESSENTIAL QUESTIONS - What factors impact fruit and vegetable selection? - How are fruits and vegetables prepared?
Social-Emotional Focus	Lead By The Guidance Department

Daily Agenda: Including assignments and due dates

Date:	Virtual/Remote Agenda	JacketTime Opportunity Agenda
Monday 22nd	-All About Fruits And Vegetables PowerPoint Presentation - -All About Fruits and Vegetables Notes	N/A
Tuesday 23rd	Test Review Quizizz	N/A
Wednesday 24th	Unit 2.00 Test Objectives 2.01 - 2.06 Graded Assignment Due Wednesday 2-24-21	N/A
Thursday 25th	Fruits and Vegetables ABC's Alphaboxes Review Choose My Plate Fruits and Vegetables Unfamiliar Fruits	N/A
Friday 26th	NO SCHOOL (TEACHER'S WORKDAY)	N/A

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

Formative Assessment(s)	Test on Unit 2 Objectives 2.01 to 2.06
Summative Assessment(s)	N/A

Teacher Name: La'Shonda Wood

Subject: Foods 1

How will I know my students have mastered the content from this week?	I will review and assess after each objective before moving on to the next objective
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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