

Weekly Lesson Plans

Period	Date/Week:11-7-11-11					Teacher:Ms.Bloyd					Grade/Class:				
	Monday		Tuesday		Wednesday		Thursday		Friday						
1st	Culinary Arts:FCS. 7.A.B.C.D.E.F.G.:Bell Ringer: Objective: List tips for buying poultry. Describe how to properly store poultry to maintain its quality. Describe the principles and methods of cooking poultry. Do worksheet.		Culinary Arts:FCS. 7.A.B.C.D.E.F.G.: Bell Ringer: Objective: List factors affecting the selection of eggs. Discuss the nutritional factors of eggs, parts of the egg,Egg grading. Do worksheet. Review for parts of the egg test.		Culinary Arts:FCS.7.A.B.C.D.E.F.G.: Bell Ringer: Objective: .Describe the principles and methods for cooking eggs. Quiz parts of the egg. Discuss cooking rules for eggs, egg safety, and functions of eggs.		Culinary Arts:FCS.7.A.B.C.D.E.F.G.: Bell Ringer: Objective:: continued from Wednesday Do review sheet over eggs. Review for egg test that will be on Friday.		Culinary Arts:FCS.7.A.B.C.D.E.F.G.: Bell Ringer: Objective: Assessing the knowledge of previous materials. Test over eggs. Plan egg labs: Omelet lab. That will be on Monday.						
2nd	Planning:		Planning:		Planning:		Planning:		Planning:						
3rd	Everyday Living: FCS. 6-12.9.1.9A.B.C.D. Bell Ringer: Sewing Unit: Objective: Demonstrate proper sewing techniques.Apply sewing techniques to sewing projects. Sewing lab		Everyday Living: FCS. 6-12.9.A.B.C.D. Bell Ringer: Objective:..Demonstrate proper sewing techniques. Apply sewing techniques to sewing projects. Sewing Lab		Everyday Living: FCS.6-12.9A.B.C.D. Bell Ringer: Objective: Demonstrate proper sewing technique. Apply sewing techniques to sewing projects. Sewing Lab		Everyday Living: FCS:6-12.9A.B.C.D. Bell Ringer: Objective:Demonstrate proper sewing technique. Apply sewing techniques to sewing projects. Sewing Lab.		Everyday Living: FCS.6-12.9A.B.C.D. Bell Ringer: Objective:Demonstrate proper sewing technique. Apply sewing techniques to sewing projects. Sewing Lab.						
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5th	Lunch/Study Hall		Lunch/ Study Hall		Lunch/Study Hall		Lunch/Study Hall		Lunch/Study Hall						
6th	Child Development:FCS:5.A.B.C.D.E.F.G.: Bell Ringer: Objective: Developing a pre-school for area children. Students will begin to work on pre-school that will be held on December 5th, 6th, and 8th. Select a theme; compose a letter to the parents, do the following projects: science, art, game, song.		Child Development: FCS 5.A.B.C.D.E.F.G: Bell Ringer: Objective: continued: Work on pre-school		Child Development:FCS.5.A.B.C.D.E.F.G: Bell Ringer: Objective: continued: Work on pre-school.		Child Development:FCS. 5A.B.C.D.E.F.G: Bell Ringer: Objective: continued: Work on pre-school.		Child Development:FCS. 5.A.B.C.D.E.F.G: Bell Ringer: Objective: continued: Work on pre-school.						
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