

Academic/Career & Technical Related/Demonstration Lesson Plan

Instructor Buckles

Date assignment 1

Program/Class CUL SR

Period PM

State Indicator/Competency:

4.3.2. Measure solids and liquids, and apply ratios and equations to scale, and convert U.S. and metric measurements.

Instructional Objective(s):

Student will list ingredients of sugar cookie production at 100% accuracy.

Student will define sugar cookie method at 100% accuracy.

Student will list the proper procedures for sugar cookie production at 100% accuracy.

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After this assignment I will be able to identify various types of cookies

Materials:

Use of internet, cook books

Method of Instruction:

Student led

Activities:

Take notes on techniques used in sugar cookie production

Closure:

Complete the attached guided note sheet and follow the instructions.

Assessment:

Student effort will be assessed based on completion of work sheet

Buckles-SRCUL-off-site learning packet day 1

Name _____ Number _____ Date _____

Describe and Identify and the following types of cookies and find 2 recipes for each type of Cookie:

1. Bar
2. Drop
3. Hand-cut
4. Rolled
5. Refrigerator
6. Pressed
7. Molded cookies