

**Subject:** Hospitality and Tourism

**Grade:** 10

**Course Code:** TFJ20

**Lesson Topic:** 3 Basic Category Soups

**Duration:** 75min.

**Teacher:**

**Overall Expectations: A3.** Identify and describe common ingredients used in food preparation.

**Specific Expectations: A3.1.** Identify the main ingredients used in food preparation and describe their characteristics.

**Lesson Learning Goals-**

**(Written in student friendly language- shared with students)**

**Key Question: What will students know, understand, be able to do, and communicate?**

**K/U-** Students will identify and describe the three soup categories.

**T-** Students will choose and develop a soup recipe from one of the three categories.

**C-** Students will complete the recipe card provided by the teacher.

**A-** Students will prepare their soup recipe safely.

**Accommodations and/or Modifications- Key Question:**

**What will I do to assist individual learners or provide enrichment for others?**

Provide students with one on one consultation.

Peer tutoring.

Follow the IEP

**Resources and Materials Required:**

Handouts, soup ingredients, soup quiz for assessment

**Safety Considerations:**

Cuts, burns, slips and falls, and food-borne illness

| Time    | Lesson Sequence and Instructional Strategies<br>(Setting the stage, instructional strategies, consolidation)   | Assessment Opportunities                                   |
|---------|--|--|
| 5 mins  | Introduce learning goal of the day and take attendance.<br><br>Teacher will give each student an ingredient, written on a piece of paper, when they arrive to class. | Listening skills, reading skills and participation skills. |
| 10 mins | Give students the handout on the Three Soup Categories, read aloud, discuss and answer any questions.  |  |

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| 50 mins | Teacher will group the students into the three soup categories; SPECIALTY, CLEAR AND THICK. Students, working in their groups, will research and complete the recipe card provided by the teacher. The soup must include 1-3 of the ingredients given to them at the start of class. | Observe and assist the students as needed. |
| 10 mins | Have students hand-in their group soup recipe card and teacher will have students prepare their recipe in their groups the next day.   |  |
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