Mrs. Anderson’s OBJECTIVE: Hour\_\_\_\_\_\_\_\_ Kitchen#\_\_\_\_\_\_\_

I/we can demonstrate to the class how to incorporate an egg into a meal-breakfast, lunch, dinner

HUMPTY DUMPTY PROJECT

1 type of egg per kitchen \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Total points \_\_\_\_\_/50

Step 1: Find recipe (title when approved) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Step2: Have recipe approved \_\_\_\_\_\_\_\_\_\_

Step 3: What are your objectives?

1. Students can (my classmates)…

2. I/We can (my kitchen)…

(Revisit this step again at the end)

Step 4: Define roles within kitchen

Head cook: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ clean up crew:

Assistant cook 1: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ #1 \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Assistant cook 2: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ #2 \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Step 5: Create a Market Order Who will bring in what?

List ingredients needed below Name of person bring them

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| --- | --- |
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 LIST What do you need from Mrs. Anderson to be successful?

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Step 6: What will your minute by minute plan be?

Account for exactly 60 minutes in class minute by minute

Ideas to include but not limited to: Explain objectives/Gather tools & ingredients/Creation/

Demonstrate how to put it all together/Presentation/Eating/Final clean up

These are just ideas to get you going rework as needed

Class begins at:

Class ends at:

Step 7: Create your dish on \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 Kitchen \_\_\_\_\_\_\_\_\_\_\_ Hour \_\_\_\_\_\_\_\_\_\_\_ Names:

---What will Mrs. Anderson be looking for when you demonstrate?

 The use of egg

Organization

Participation

Etiquette

Cleanliness

Use of time

Communication/patience

Creativity

Final presentation

 Total \_\_\_\_\_\_\_\_\_ 50

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 Total \_\_\_\_\_\_\_\_\_ 50

 Kitchen: \_\_\_\_\_\_\_\_\_ Hour: \_\_\_\_\_\_\_\_\_\_\_ Your Name:

---What will students be observing?

Eye contact/answering questions directly

 Your question: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Explanation/voice-clear Loud 4 3 2 1 cant hear

Use of tools list:

Use of cooking vocabulary list:

Skills witnessed list:

Team work

Your behavior during presentation 5 4 3 2 1

Notes/ observations:

On a scale of 1-10 – 10 being the best…how did this kitchen do? \_\_\_\_\_\_/10

Kitchen: \_\_\_\_\_\_\_\_\_ Hour: \_\_\_\_\_\_\_\_\_\_\_ Your Name:

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 Your question: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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Your behavior during presentation 5 4 3 2 1

Notes/observations:

On a scale of 1-10 – 10 being the best…how did this kitchen do? \_\_\_\_\_\_/10

Fell of the wall for the Humpty Dumpty project?

 What to do if you were absent the day your group presented.

1. Copy the recipe and attach it
2. Provide 3 short video clips either on your phone or email it
3. Gathering the ingredients
4. Creating your product
5. Final presentation of what you made
6. Bring in a sample of what you made the rest should be shared with your family.
7. Have your parent comment of the topics below
	1. Organization
	2. Creation
	3. Cleaning
	4. Safety

Parent signature

Parent phone #

1. You have one week from absence.
2. Make arrangements either afterschool or C lunch to explain to Mrs. Anderson how it went.

Points = 35

Self evaluation Name:

Look back at your original packet

Did you meet the objectives? \_\_\_\_\_

 How? How did you not?

Our kitchen…

The class…

Were you organized or not? \_\_\_\_\_ Explain

We could have…

The best was…

How did everyone play through their role?

Cook

Asst cook 1

Asst cook 2

Cleaner 1

Cleaner 2

How well did your time plan align with your outcome?

I was surprised by…

I did not like…

After looking at the evaluations by my classmates I realize…

Did you think over all this was a fun project? \_\_\_\_\_\_\_ Would you recommend I do it again next year? \_\_\_\_\_\_\_

To make it better I would…

Notes

Watch your back

Explain what you are doing every step of the way

Everyone observing should ask a question and write down the answer.