

Lab Framework

Text: Cord

Unit number and title: Unit 2 / Estimating Answers

Short Description: This teaches how to estimate your answers.

Developed by: Daniel Dreger

Contact Information: Daniel.dreger@ksd.org

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Lab Title Prepare a food order

LAB PLAN

TEACHER: Teacher Prep/ Lesson Plan

- **Lab Objective**
Students will understand the concept of estimating food purchases as it relates to preparing an order for a catered event.
- **Statement of pre-requisite skills needed** (i.e., vocabulary, measurement techniques, formulas, etc.)
 - Reading
 - Writing
 - Calculator
 - How food is purchased
- **Vocabulary**
 - AP (as purchased)
 - EP (edible portions)
- **Materials List**
 - Catering request sheet
 - Calculator
 - Pen and Paper
- **GLEs (State Standards) addressed**
 - Math: 1.1.1.7 1.1.2.8
 - Reading: (Reading)
 - Writing: (Writing)
- **Leadership Skills**
 - N/A
- **SCAN Skills/Workplace Skills**
 - Kitchen Preparation, Sous Chef, Executive Chef
- **Set-up information**

Students will be informed that there is a catering for next week and they have to prepare and order for the event. They will be shown how to interrupt the request, reminded how various products are purchased, that they have to include sauces, garnishes; ect.
- **Lab organization** (-Grouping/leadership opportunities/cooperative learning expectations; -**Timeline required**)

Student expectations will be that they produce an order form that meets the need of the catering request. 30-45 minutes
- **Teacher Assessment of student learning** (scoring guide, rubric)

Assessed by making sure that all the information is correct and that an order can be purchased

- **Summary of learning** (to be finished after student completes lab)
 - discuss real world application of learning from lab
 - opportunity for students to share/present learningStudents will discuss how this could effect the catering if the proper amount of food is not purchased.
Students will explain how it will effect the operation if to much food is purchased.
Students will share how they determined their findings.
- **Optional activities**
 - Have students assist with others, work one on one
- **Career Applications**
 - Kitchen Preparation, Sous Chef, Executive Chef, Food & Beverage Manager

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LAB TITLE: Prepare a food order

STUDENT INSTRUCTIONS:

- **Statement of problem addressed by lab**
A guest has called and requested a catered event; we need to figure out a food order as it relates to the request of the event.
- **Grouping instructions and roles**
The students will be shown how to interrupt the information from the catering sheet to develop the order list of food to be purchased. They will determine the amount of food to be purchased.
- **Procedures – steps to follow/instructions**
Interrupt the information on the catering sheet
Make a list of all the food that needs to be purchased
Calculate the approximate amount of food for each item
They will produce a list of food item to be purchase (using how the various food item are purchased)
- **Outcome instructions**
They will produce a purchase order request for the catered event
- **Assessment instructions** (peer-teacher)
Students will share their result to the class
This will be evaluated by their peer and instructor
Instructor observation

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Lab Data Collection

Student: _____ **Date:** _____

Unit: 2 / Estimating Answers

Lab Title: Prepare a food order

Criteria: Write the problem/objective in statement form

Data Collection: Record the collected/given data

Calculations: Complete the given calculations to solve for an answer(s)

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