

CLASSROOM ORGANIZATION prepared by Fran Murray

1. 'Mise en place' I use this for the classroom set up so that students are self-sufficient when it comes time to be ready for class. For example: Colored folders and notebooks that stay in the classroom in each kitchen by period, Bathroom passes are also by color, Art supplies that are accessible for students, School supplies like rulers, pens, and pencils, Scissors and even extra credit or lab make-up sheets, Class supplies like staplers, tape and hole punch, Extra forms, Cleaning supplies, dish soap, sanitation liquid and tasting spoons etc.
2. Post the lesson plan for students before class so can see what is in store for the day and can plan accordingly. Include also lesson objectives and standards.
3. 'Mise en place' I use this everyday for the classroom set up. All handouts and video requirements. Each day has its own hanging folder and includes everything for the day. I do this for the upcoming week so all copies are made and the video is set up or loaded ready to go.
4. 'Mise en place' For the lab. Food for each particular lab is out. Special equipment for each lab is also out. Students can pick up items as needed and return. Clothing and towels for the lab are also out.
5. Organize so that items do not move around the classroom and can be found by everyone in the same place every time.
6. Labels also help. Label where equipment belongs and what it is. This is important for everything including kitchen assignments.
7. Have a seating chart and change it often and stick to it. Do not let students pick, as you will always have the same groups. If they move often enough their expectations are that they will have new people to work with and will get along with everyone.
8. Label small equipment in trays and file it in alphabetical order. For example apple core, bags, cookie cutters, etc. Makes it easier to find in a hurry and replace.
9. File spices in alphabetical order. When you pull for a lab it's much easier and you can tell at a glance what you are out of. I use the doors to the freezer units and line them up in order. When you replace check inventory.
10. Keep a list of items to buy and don't run out. Make sure when planning to put all items on a list and cross out if the item is already available and in sufficient quantities. (Allow for breakage by having a few extra i.e. eggs) When making the list make sure to write down quantities. When I already have an item I check to make sure there is enough and change the quantity amount to purchase accordingly.
11. Use clipboards to post kitchen assignments and have your own copy. Names with pictures help to keep names fresh in your mind too. Have specific jobs for each position so that the same students do not get dishwashing as their permanent assignment. I actually rotate manager and dishwasher. First position is manager and fourth is dishwasher. Next lab experience jobs rotate to 2 and 5. The students keep me on track; the dishwasher is especially reliable. The manager has a different color apron than the other members so I can find my go-to-guy.
12. Tardy students can be a problem. Students don't get question of the day points. On third students get to visit with the dean of students for detention. If the student is later than instructions they will have an alternate assignment instead of labs if we are cooking and will need to make up the lab at home. An excused late is a different matter.

Name:
Period:

Foods and Nutrition
Questionnaire

1. What do you want to learn in this class?
2. What cooking experience do you have?
3. What would you like to learn to cook?
4. Do you have any food restrictions or allergies?
5. What are your two favorite foods?
6. What are your two least favorite foods? Why?
7. What was the last food you prepared at home?
8. What was the hardest food you ever prepared?
9. What is your favorite fast food restaurant?
10. What is your favorite vegetable?
11. What was the last thing you ate?
12. Name a piece of cooking equipment.
13. What is something that you always have in your kitchen cupboard?
14. What is your favorite flavor of ice cream?
15. What is your favorite beverage?
16. Do you watch the cooking programs on T.V.? What is your favorite show?
17. Name a famous chef.
18. What is an important thing to remember when you are working in the kitchen?
19. What is your largest meal of the day?
20. Would you like to have a career in the food industry?

Name:

Pre-Class Survey

1. Circle the one statement that best reflects your attitude about school.
 - a. I really could care less about school. The sooner I get out the better.
 - b. My parents and society require that I go...otherwise I wouldn't be here.
 - c. All I want to do is graduate from high school. I do only what I have to in order to get by.
 - d. I want to go to college, so I do what it takes to get there.
 - e. A good education is important to my future; therefore, I will strive to learn as much as I can.
2. Thinking about your future, circle the highest grade level you plan to finish before leaving school.
 - a. I plan to leave school before I graduate from high school.
 - b. I plan to graduate from high school and then enter the workforce.
 - c. I plan to complete at least two years of college or trade school.
 - d. I plan to graduate with a four-year degree from college
 - e. I plan to get an advanced degree (something beyond a four-year college degree).
3. Imagine you're 30 years old. If you could wave a magic wand and have a any career, what would it be?

4. Complete this sentence with a number.

Between the ages of 18 and 65, I expect to work _____ years at a full-time job outside the home.
5. Describe the life you envision for yourself when you are 35 years old.

6. What are your plans to make the life you just described a reality?

INDIVIDUAL HAND FOR SUCCESS

- 1. Trace your hand and cut out.**
- 2. Answer the following questions on your hand on each of the fingers:**
 - 1. A one word description of yourself.**
 - 2. A one word description of your family or friends.**
 - 3. A role model or hero and why?**
 - 4. List a quality that you think is necessary for foods..**
 - 5. Your main goal in this class.**
- 3. Write your name in the middle of one heart.**
- 4. Cut out the heart.**
- 5. List three qualities or attitudes that will make you successful in this class. Glue the heart onto your hand cut out.**

Abiding Able Abstinence Acceptance Accomplished Accountable Achieving
Acknowledging Acquiescent Active Adoring Advanced Affectionate Affirming
Aglow Agreeable Alert Alive Altruistic Ambitious Amenable Amusing Angelic
Appealing Appreciative Approachable Approving Aspiring Assertive Assisting
Assured Attentive Attractive Awake Aware Balanced Beautiful Believing
Benevolent Bestowing Blameless Blessed Bold Boundaries Bountiful Brave
Calm Capable Careful Caring Cautious Certain Charitable Charming Chaste
Cheerful Clean Clear Comforting Commendable Committed Compassionate
Composed Concerned Confident Confirming Conscientious Considerate
Consoling Contemplative Content Contributing Controlled Co-operative
Correct Courageous Courteous Creative Cultured Curiosity Daring Decent
Dedicated Deliberate Delicate Decisive Delightful Detached Determined
Devoted Devout Dignified Diligent Discerning Disciplined Discrete
Discriminating Distinctive Distinguished Dutiful Dynamic Eager Earnest
Educated Effective Efficient Eloquent Empathy Empowering Encouraging
Energetic Enkindled Enlightened Enriched Enterprising Enthusiastic Equitable
Excelling Exciting Fair Faithful Fearless Fidelity Firm flexible Focused
Forbearing Forceful Foresighted Forgiving Fortitude Free Fresh Friendly
Fruitful Fulfilled Generous Gentle Gifted Giving Glad Glorious Goal-oriented
Graceful Gracious Grateful Growing Happy Hardy Harmless Harmonious
Healing Helpful Honest Honorable Hopeful Hospitable Humane Humble
Humorous Idealistic Illuminated Illustrious Imaginative Impartial Important
Improving Independent Individual Industrious Innocent Integrity Intelligent
Interdependent Interested Intimate Intuitive Involved Joyful Just Kind
Knowing Knowledgeable Learned Lenient Lively Lofty Logical Loving Lowly
Loyal Lucid Magnanimous Majestic Masterful Matchless Mature Meaningful
Meek Merciful Mighty Ministering Model Moderate Modest Moral Motivated
Mover Mystical Noble Notable Nourishing Nurturing Obedient Objective
Observant Open Optimistic Orderly Organized Original Passionate Patient
Peaceful Penitent Perceptive Persevering Persistent Pious Pleasing Polite
Positive Potent Powerful Practical Prayerful Prepared Productive Progressive
Proper Protective Proud Provider Prudent Pure Purposeful Qualified Quiet
Questioning Radiant Rational Reasonable Receptive Refined Reflective
Relaxed Reliable Religious Renown Repentant Resigned Respectful
Responsible Responsive Restrained Revealing Reverent Righteous Sacrificial
Sanctified Satisfied Searching Seeker Seemly Sensitive Service-oriented Sincere
Sober Spiritual Spontaneous Steadfast Strong Striving Submissive Successful
Supportive Sympathetic Tactful Temperate Tenacious Tender Thankful
Thoughtful Thriving Tolerant Tough Tranquil Trusting Trustworthy Truthful
Unconcerned Understanding Unfailing Unrestrained Unselfish Uplifting
Valiant Victorious Vigilant Virtuous Visionary Vital Volitional Warm Well
Wholesome Wisdom Wonderful

