	Please complete form and email to programs@emeril.org			
	TITLE			Kitch
concept	EST. TIME	_ SEASON _ SP _ S	YPE cooking concept	GRADE LESSON #
SUBMITTED BY: Name		Fmail		
School				
ESSENTIAL QUESTION(S) Insert here the big- picture, conceptual question the students will be exploring and working toward answering in this lesson.				
MATERIALS Insert here Recipe Handouts / Visual Aids Tableware Cleaning tools Other				
VOCABULARY Insert here new words to define before the lesson (for the teacher/student).				
ASSESSMENT Insert here tools to assess student learning and development of life skills • Observational Checklist • Student Journals				

•



PREPARATION _____

(INSERT ESTIMATED TIME____)

Insert here the steps you will need to take to prepare for the lesson.

TEACHER BACKGROUND	
Insert here any major	
concepts you need to	
know to teach this lesson	
effectively.	

LESSON DESCRIPTION Insert here a 1-2 sentence overview of the lesson, describing what students will do.



LEARNING OBJECTIVES —

Insert here the learning objectives from the Scope and Sequence that are addressed in this lesson, making sure to include:

- Content Learning Objectives
- Life Skills Learning Objectives

ACADEMIC STANDARD CONNECTIONS -

Insert here connections to Academic Content Standards from the Scope and Sequence, as well as any relevant state standards for English Language Arts, Social Studies, Math, Science, Art, etc.

HEALTH STANDARD CONNECTIONS

Insert here connections to the Health Standards from the Scope and Sequence, as well as any state health standards.



IGNITE INTEREST engage (INSERT ESTIMATED TIME____

Insert here a "hook," or an opening activity you will use to engage students with the essential question driving this lesson, connect to their prior knowledge on the subject, and inspire in them a thirst to learn more.

STIR DISCOVERIES explore (INSERT ESTIMATED TIME____)

Insert here an opportunity that you will provide students to explore physical materials and/or open-ended questions related to the lesson topic. Ensure time for students to make discoveries and raise questions.

С

I le ir t f а d ir ۷ W and define them.

•
LARIFY NEW IDEAS <i>explain</i> —
NSERT ESTIMATED TIME)
nsert here the steps for
eading a discussion and
ntroducing new information
o students once they are
ully engaged with the topic
nd have questions and
liscoveries to share. When
ntroducing new, important
ocabulary to students,
vrite the terms in CAPITALS



WATCH IT RISE elaborate

(INSERT ESTIMATED TIME____)

Insert here an opportunity for students to apply their new learning in a meaningful, real-world context, and an opportunity for you to evaluate how well they have achieved the learning outcomes. Use the Observational Checklist while they are working to assess students' development of Personal and Community Life Skills.

REFLECT evaluate

(INSERT ESTIMATED TIME____)

Insert here guiding questions you will use to engage your students in a reflective discussion about what they've learned, and also about collaboration, communication, or other Community Life Skills they practiced.

CONNECTIONS TO GARDEN LESSONS -

Insert here opportunities to connect with specific garden lessons from the Scope and Sequence or general ideas for connecting with the garden.



POSSIBLE EXTENSIONS Insert here possible lesson extensions from the Scope and Sequence for the classroom, cafeteria or community; BAM! Box connections; or any other ideas for extensions.

ADDITIONAL RESOURCES -

List here any additional, relevant resources that might be useful for teaching this lesson, such as links to visual aids or other, published lesson plans.

OTHER COMMENTS List here any additional comments.	
Please complete	See <u>cooking concept lesson plan</u> s in Instruction
form and email to	section for examples of how to develop each of the
programs@emeril.org	lesson plan key elements outlined in this template.

Emeril's Culinary Garden & Teaching Kitchen / Appendix / Lesson Template