FACS State Course Name: Catering

Unit: Plan for the future. Lesson: Plan of Study

Competencies/Purpose:
Students will explore and create a high school plan of study to achieve their goal for post secondary study in a selected culinary field.

Time Needed: one class hour

Author: Kimberly Baldwin

FACS Standards (Colorado and National):
Demonstrate transferable and employability skills in school, community and workplace settings

1.2.1 Analyze potential career choices to determine the knowledge, skills, and attitudes associated with each career.

Colorado Academic/Model Content Standards (CDE):

ESSK.01 ACADEMIC FOUNDATIONS: Achieve additional academic knowledge and skills required to pursue the full range of career and postsecondary education opportunities within a career cluster.
ESSK.01.01 Complete required training, education, and certification to prepare for employment in a particular career field.
ESSK.01.01.a Identify training, education, and certification requirements for occupational choice.
RWC10-GR.10-S.4-GLE.1-EO.b Gather relevant information from multiple authoritative print and digital sources, using advanced searches effectively; assess the usefulness of each source in answering the research question; integrate information into the text selectively to maintain the flow of ideas, avoiding plagiarism and following a standard format for citation. (CCSS: W.9-10.8)

Objectives- Upon completion of this lesson, students will:
Students will complete a plan of study for a selected career. They will discover what particular high school courses will best prepare them for postsecondary study.
Instructional Strategies:

- Assigned Questions
- Brainstorming
- Case Study
- Computer Assisted Instruction
- Concept Attainment
- Concept Mapping
- Conducting Experiments
- Cooperative Learning
- Debates
- Demonstration
- Discussion
- Drill & Practice
- Field Trip
- Inquiry
- Interviewing
- Jigsaw
- Journal Writing
- Laboratory Groups
- Learning Centers
- Lecture
- Peer Learning
- Problem Solving
- Reading for Meaning
- Research Projects
- Role Playing
- Simulations
- Storytelling
- Think, Pair, Share
- Tutorial Groups
- Writing to Inform

Tools, Equipment & Supplies:

- Computers (Click here to enter text.)
- Construction Paper
- Markers, Scissors, etc.
- Paper
- Printer(s)
- Other (Click here to enter text.)

Resources:

- Handouts
- Textbook pgs. (Click here to enter text.)
- Multimedia (Click here to enter text.)
- Overhead Masters
- Workbook pgs. (Click here to enter text.)
- Other (Click here to enter text.)

Key Terms:

- Plan of study, career pathways

Introduction of Lesson:

Students will have previous knowledge of the Career Clusters and resources online. Students will be provided hard copy of plan of study and will have narrowed their choices of possible careers.

Exploring the Content (Lesson):
Students will follow through a plan of study as explained by the teacher. Students will then be provided a hard copy and the link for the plan online. Students will have computer time to complete the plan for their chosen career related to Culinary Arts. Students will need to access their school course guide, College in Colorado and the occupational outlook for careers.

**Review/Summary:**
Towards end of session the teacher will check with students on progress in completing plans of study. Additional time maybe provided. Students will be reminded that the plan is a road map for their future that may have detours, new routes or it could be an express route.

**Assessment:**
Plans will be assessed for completeness and accuracy. Students could possibly share information or create presentations for class.

**FCCLA Integration:**
Career Investigation