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| --- | --- | --- | --- | --- | --- | --- | --- |
| **Standard**:  **HUM- FL-3** Design and demonstrate a nutritious diet.  **3.2** Identify common food allergies and intolerances and the effect on menu planning and meal preparation, as well as the selection  of foods in the marketplace.  **Assessment: ☐ Quiz ☐ Unit Test x Project ☐ Lab ☐ None** | | | | | | | |
|  | **Pre-Teaching**  *C:\Users\thiyasr\AppData\Local\Microsoft\Windows\INetCache\Content.MSO\FEF22E5.tmp*  **Learning Target**    **Success Criteria 1**    **Success Criteria 2** | **Activation of Learning**  *(5 min)* | **Focused Instruction**  *(10 min)*  ***\*I DO*** | **Guided Instruction**  *(10 min)*  ***\*WE DO*** | **Collaborative**  **Learning**  *(10 min)*  ***\*Y’ALL DO*** | **Independent Learning**  *(10 min)*  ***\*YOU DO*** | **Closing**  *(5 min)* |
| * Do Now * Quick Write\* * Think/Pair/Share * Polls * Notice/Wonder * Number Talks * Engaging Video * Open-Ended Question | * Think Aloud * Visuals * Demonstration * Analogies\* * Worked Examples * Nearpod Activity * Mnemonic Devices\* | * Socratic Seminar \* * Call/Response * Probing Questions * Graphic Organizer * Nearpod Activity * Digital Whiteboard | * Jigsaw\* * Discussions\* * Expert Groups * Labs * Stations * Think/Pair/Share * Create Visuals * Gallery Walk | * Written Response\* * Digital Portfolio * Presentation * Canvas Assignment * Choice Board * Independent Project * Portfolio | * Group Discussion * Exit Ticket * 3-2-1 * Parking Lot * Journaling\* * Nearpod |
| **Monday** | *C:\Users\thiyasr\AppData\Local\Microsoft\Windows\INetCache\Content.MSO\FEF22E5.tmp* I will learn about Food Allergy.  I can explain common allergy symptoms. | Bell Ringer 5 | Food Allergy | Food Allergy  Food Intolerance | Allergy | Allergy 101 | Allergy Article Worksheet |
| **Tuesday** | *C:\Users\thiyasr\AppData\Local\Microsoft\Windows\INetCache\Content.MSO\FEF22E5.tmp* I will learn about food allergies and food label.  I can explain the purpose of an assigned ingredient | Bell Ringer 6 | Meal Planning w/ Healthy Recipes Guidelines | Herbs/Spices  Selection |  | Objective of your PowerPoint | N/A |
| **Wednesday** | *C:\Users\thiyasr\AppData\Local\Microsoft\Windows\INetCache\Content.MSO\FEF22E5.tmp*I will learn about the FDA’s Role with labeling.  I can explain the nutrient/caloric intake for an assigned ingredient. | Bell Ringer 7 | Meal Planning w/ Healthy Recipes Guidelines |  | -Purpose of your Ingredient  -Nutrient/Caloric Issue |  | N/A |
| **Thursday** | *C:\Users\thiyasr\AppData\Local\Microsoft\Windows\INetCache\Content.MSO\FEF22E5.tmp* I will learn the difference between food allergy and food intolerance.  I can explain the best uses of assigned Ingredients. | Bell Ringer 8 | Meal Planning w/ Healthy Recipes Guidelines |  | -Storage Tips  -Best Uses of Assigned Ingredients or Cooking Method |  |  |
| **Friday** | *C:\Users\thiyasr\AppData\Local\Microsoft\Windows\INetCache\Content.MSO\FEF22E5.tmp*I will learn about allergies.  I can explain possible changes in taste and texture for assigned ingredients.. | Bell Ringer 9 |  |  |  | Meal Planning w/ Healthy Recipes | PowerPoint Submission |

*\*key literacy strategies*