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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/SpicesSelection |  | 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*