

## Lesson Plans.

### Rose Bay

### Thanksgiving

### Objective.

For students to learn how to feed several hundred people out in the wilderness. To have them prepare and design a kitchen setting to provide a safe environment in the out doors with limited equipment. To follow health code rules and assigns jobs to fellow class members.

1. Manager must be chosen for the job to be executed and assistant must be selected
2. Manager must have a menu and the employees along with the equipment laid out
3. Manager must check and purchase foods need or obtain them from sources.
4. Manager needs to design menu and assign jobs.
5. Manager needs to make equipment list and check out area before job is preformed.
6. Food must be bough and inventory for project.
7. Prep must be done before job is done at sight
8. Equipment must be pulled for project
9. Manager must make sure all work is done before they have party.
10. Manager must make sure all permission slips and trucks are loaded.
11. Pull all equipment and set up kitchen area
12. Make sure all food is held properly
13. Start cooking foods and time foods for the time project is due.
14. Make sure all departments are ready to serve at design time.
15. Serve when ready.
16. Clean up after serving guest and break down equipment.
17. Load in trucks for return to school
18. Have student clean and sanitize equipment. And return to proper place
19. Manager must fill out student evaluations. And students must do the same for management.

### Evaluation:

The success of the students will be determined by how well they are able to serve the party.

The manager and teacher evaluate the student's daily.

The paper forms that the manager must have written out will help determine how well the event went.