

WEEKLY INSTRUCTIONAL PLAN

TEACHER: Anecia Ferguson		WEEK OF: 4/18/22 to 4/22/22	
MONDAY A	SUBJECT: Child Development In old book, read and discuss Pgs.306-308 over Speech Development	SUBJECT: Professional Communications CLASSWORK: Informative Speech view and take notes over presentation over how to prepare for Informative Speech - HOMEWORK: none	SUBJECT: Food Science CLASSWORK: Packaging, Labeling & Preservation In Principles of Food Science textbook, read pages 572-top of 584 over heat processing, pasteurization, sterilization and canning foods. Watch teacher selected videos over pasteurization, sterilization and canning.
TUESDAY B	SUBJECT: Child Development CLASSWORK: Pre-School Children Read 310-315 Positive Parenting Tips for Preschool age children	SUBJECT: Career Prep CLASSWORK: Lifestyle Choices- iCEV slides 1-11 on Overview of Lifestyle Choices - discuss how relationships can be classified as "healthy" or "unhelathy"	SUBJECT: Food Science CLASSWORK: Packaging, Labeling & Preservation In Principles of Food Science textbook, read pages 572-top of 584 over heat processing, pasteurization, sterilization and canning foods. Watch teacher selected videos over pasteurization, sterilization and canning.
WEDNESDAY A	SUBJECT: Child Development SUB: CLASSWORK: School Age Children Read and discuss pages 319-325 over physical growth and development of children 4-6	SUBJECT: Professional Communications SUB: Write and refine speeches – students may use their phones or get a chromebook to research topic	SUBJECT: Food Science SUB: In Principles of Food Science textbook, read pages 584 to 595 over Cold Processing of Foods. Answer The following Check Your Understanding questions on page 596: 1, 5, 11, 14 and 16
THURSDAY B	SUBJECT: Child Development SUB: CLASSWORK: School Age Children Read and discuss page 326 answer the Check your Understanding questions for a grade	SUBJECT: Career Prep SUB: Have students read the article on Self Esteem. Students should have a class discussion on what they can do to help improve the self-esteem of their peers as well as themselves.	SUBJECT: Food Science SUB: In Principles of Food Science textbook, read pages 584 to 595 over Cold Processing of Foods. Answer The following Check Your Understanding questions on page 596: 1, 5, 11, 14 and 16
FRIDAY A	SUBJECT: Child Development SUB: CLASSWORK: School Age Children Read and discuss pages 327-337 over providing care for children 4-6	SUBJECT: Professional Communications SUB: practice speeches with a classmate in preparation to present next class period	SUBJECT: Food Science SUB: In groups of 2-4, based on what we have learned in this unit: A. students will create an inventory chart for tracking the length of time food is stored in the freezer. AND B. Students will recommend a method for rotating freezer stock so older items are always used first. (Note: The chart should indicate maximum recommended shelf life for all food categories)

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