

How to BBQ

PROGRAM DEVELOPER		PROGRAM LENGTH		DATE IMPLEMENTED	
Joseph Mastrocola		Estimated 60 minutes	Actual 60 minutes	09/17/14	
CURRICULUM AREAS		PROGRAM SUMMARY			
x	Lifelong Learner	The program is meant to teach students how to properly barbecue.			
	Identity				
	Ethical decision Making				
	Goal Setting and Planning				
	Time Management				
	Study Skills/Test Taking Strategies				
	Personal Wellness				
	Positive Risk Taking				
	Relationships				
	Appreciation on Differences				
	Community Membership				
PROGRAM SIZE					
x	3-10 students				31-40 students
	11-20 students				41-50 students
	21-30 students				50+ students
SSL:					
D.6 maintaining and promoting self-care [MCSH-7]					
LEARNING OBJECTIVES (Audience, Behavior with action verb, Condition, Degree) Essential knowledge, concepts, skills, performances...					
Students will be able to successfully use a barbecue and cook their food.					
MATERIALS			PREPARATION / MANAGEMENT		
<small>Attach copies of materials designed/selected for student/instructional use</small>					
Barbecue, Food, Spatula, Charcoal, Lighter, Tongs			Get the food ahead of time as well as the barbecue		
INSTRUCTIONAL PROCEDURES					
INTRODUCTION (hook, focus, key question, motivation)					
	Tell students there is a hall cookout. They will be excited.				
BODY OF PROGRAM (Active, student engagement, learning, developing)					
	Many students don't understand how to properly clean a barbecue, or that you must wait for the charcoal to burn, or the food to defrost. Take them through how to run a barbecue and let them ask questions as it goes on. Students will likely be hungry and ask why the food hasn't started cooking yet. Take this opportunity to explain all the preparation that goes into barbecuing food.				
CLOSURE (summary, wrap-up)					
	Express the importance of cleaning the BBQ after cooking and show them how to clean and store it properly.				
EXTENSIONS AND/OR RELATED ACTIVITIES List and describe					
I suppose you could always do this as part of a series on cooking.					
SOURCES USED IN PREPARATION OF THIS LESSON PLAN List and describe					
None					
REFLECTION ON STUDENT LEARNING, ASSESSMENT & LESSON IMPLEMENTATION (What worked, didn't work, will do differently and next steps)					

This program worked incredibly well. Students were eager to participate because they received food. We also just explained things to them as they waited on line for their food. Questions from students came organically, like, “why haven’t you started cooking yet?” or “how do you know when the burger is cooked fully?”