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| **Subject** | *Canadian Food*  | **Instructor**  | Tim |
| **Objectives** | * Trainees will be able to identify Canadian dishes
* Trainees will experience some Canadian Food
* Trainees will learn how to make poutine
 |
| **Materials**  | PPT, kitchen, ingredients  | **Teaching Methods** | Lecture, Group work | **Lesson**  | 31+32 |
| **Procedures** | **Activities** | **Materials** |
| **Lecture****(15 min)** | **Signature Dishes*** The instructor will talk about some Canadian foods
* Pictures will be shown with some additional information.
 | PPT  |
| **Prepare****(40 min)** | **Ingredients*** Before the lesson, the instructor will put some fries in the ovens.
* The instructor will inform trainees when to flip the fries during the lesson.
* Trainees will prepare the other ingredients by measuring the amounts and chopping the vegetables.
* Trainees will make the gravy sauce by slowly stirring the gravy mix.
 | Ingredients, dishes  |
| **Eating****(30 min)** | **Poutine*** When the gravy, vegetables, and fries are ready; trainees will mix them together to make poutine.
* Trainees will experience the taste of Canada by eating the poutine.
* While trainees eat the poutine, the instructor will talk about Canada in the wintertime.
 | PPT, poutine  |
| **Cleaning****(15 min)** | **Cleaning*** Trainees will help to clean the tables and wash the dishes
 | Cleaning materials  |