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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 | | |