Name: Kristina Bliley  School: Riverside USD

Lesson Title: Table Setting - Food Science  Grade Level: 10 - 12th

Would you like your Master of Hooks Assignment Included in our Share book?
Yes  No

Objectives of Lesson (Informal):
- Identify different tableware items
- Define theme
- Analyze varying country’s etiquette practices
- Display a correct table setting (formal and informal)

Lesson Summary (Things to consider: What is the lesson about, what do you cover, is it spread over more than one class period, is this the first lesson in the unit, is there a transition to another lesson, is this a one day “off shoot” lesson in a unit):
- Lesson: Table Setting and Table Etiquette
- Cover: Tableware items, theme/decor, etiquette in America and other countries, formal and informal table setting
- More than one class period
  - 1st Class Period: Table Setting - Tableware, formal and informal setting
  - 2nd Class Period: Etiquette - America and Other Countries (students then research a country that I didn’t present on and complete an assignment)
  - 3rd Class Period: Theme - Holidays, color, based on group set up for
- This transitions into a menu planning lesson.
- Students end this unit with planning a meal, table setting, theme with decor for an event. They create a PPT with all of these details and present to the class.
- We then do a class meal that they plan and that we set the table for.
“I Like to Move It, Move It” Hook:

The Safari Hook: Ideally, a really cool idea might be to go to an actual high class restaurant that does table settings where they could watch someone put together the table setting in a professional setting.

Kinesthetic Hook: Right now though, I currently have students actually move around and set a table at the end of the unit according to the plans we make so they are reenacting the process they learned.

Long Live the Arts Hook:

The Picasso Hook: Already, students draw out the table setting diagram to create a visual they are able to keep with them.

The Mozart Hook: Maybe I could have students choose music that would go well with the theme they choose for the final project where they design a class meal.

What’s In it for Me? Hook:

The Student Hobby Hook: Most students who take my Food Science class are interested in cooking or atleast just like eating so allowing them to actually eat during this class after creating an organized meal goes over well.

The Student Directed Hook: This is one of the units that I often give the reins to my students fairly quickly. I present the information on the actual tableware setting and some etiquette practices but after that, they basically teach each other about other country’s etiquette practices and deciding the theme for a meal.

All the World is a Stage Hook:

The Interior Design Hook: For this unit whenever we do the actual meal at the end, we push the tables together like a large family table and we also decorate the table/room according to the theme we choose.

The Costume Hook: I could ask students to dress up according to our theme or if we were pretending it was a high class restaurant they could dress in more formal clothes.
**Stand and Deliver Hook:**

*Swimming with the Sharks Hook:* I do participate in the activity whenever we do the actual meal at the end of the unit.

*The Mime Hook:* Whenever setting up the meal at the end of the unit, I do not do any of the teaching or guiding then. I let the students be the leaders.

*The Teaser Hook:* I always like to tease the kids with the idea of getting to have a meal at the end of the unit to keep them excited throughout.

**Advanced Tactics:**

*The Reality TV Hook:* There are a ton of cooking/food shows. We could pretend that the end dinner is one and we have to “compete.”

*The Techno Whiz Hook:* Students are so tech savvy and I have multiple students that are also in a media tech class so I could have them take pictures of us to help promote the Food Science class or even pretend to promote the dinner among the class.

**Around the Edges:**

*The Magic and Amazing Hook:* After teaching the class about setting a table properly with all of the tableware they might go home and share that information with their families.

*The Chef Hook:* The students get to eat at the end of the unit.