

Instructional Technology Integration Planning

Family Consumer Sciences

Teacher: Kelly Millard/ Crystal Creasey		Grade Level: 9-12th grade	
Planning Date: 11/3/10		Activity Date: 12/6, 12/10, 12/14	Time: Blocks 1A, 4A
Competency based tasks for Nutrition and Wellness: 8229:2 Demonstrate integrity. 82293 Demonstrate teamwork skills. 82297 Demonstrate creativity and resourcefulness. 822913 Demonstrate lifelong-learning skills. 8229:18 Demonstrate proficiency with technologies common to a specific occupation. 8229:73 Demonstrate safe food preparation practices. 8229:85 Select, use, clean, and maintain food preparation utensils			

<p>21st Century Skills being addressed:</p> <p>Allow equitable access to quality learning tools, technologies and resources</p> <p>C/T SOLS: C/T 9-12.5 The student will demonstrate knowledge of technologies that support collaboration, personal pursuits, and productivity.</p> <ul style="list-style-type: none"> • Work collaboratively and/ or independently when using technology. <p>C/T 9-12.9 The student will use a variety of media and formats to communicate information and ideas effectively to multiple audiences.</p>			
<p>NETS-T:</p> <p>Teachers use their knowledge of subject matter, teaching and learning, and technology to facilitate experiences that advance student learning, creativity, and innovation in both face-to-face and virtual environments. Teachers:</p> <ol style="list-style-type: none"> a. promote, support, and model creative and innovative thinking and inventiveness b. engage students in exploring real-world issues and solving authentic problems using digital tools and resources 			

	I TRT Responsibilities	Classroom Teacher Responsibilities	LMS or Others
Prior to Lesson:	Reserve flipcams for 1st two days of projects, Reserve macbook cart for last two days of projects	Write up project rubric so students know expectations. Take students to computer lab to pick out recipes. Have a practice lab to complete a run through of recipe. Have students write out a script Watching a professional cooking video or do's and don't's when filming their own video Buy all ingredients to make each recipe twice.	
During Lesson:	Show students how to use the flipcams to video and download. Show students how to import into iMovie and use tools to create movie.	Ensure students are using safety practices taught to make their recipes Answer any students might have about the project Make sure that all lab areas are clean upon leaving for the day.	
After Lesson:	Save movies and import into iDVD. Burn DVD. Class will watch DVD.	Burn copies of DVDs to give students Have students write a group/self evaluation. Grade each video and give feedback.	

<p>Assessment: The student will be assessed throughout the project on participation and their contribution to the group. The final assessment will be the final product which is the cooking video.</p> <p>Student Modifications: Worked in lab groups of 5.</p>			
<p>Lesson Location: SRHS Room 206</p>			
<p>Resources Needed: Macbooks, flipcams, ingredients for recipes, blank DVDs,</p>			
<p>Notes from debriefing session:</p>			