👩🏾‍🏫 Staff Guide · Culinary 1 · Unit 2 Measuring & Function of Ingredients (Level 2)

For the Culinary 1 teacher and paras. SLE students stay in the gen ed lesson and use these Level 2 pieces next to it: same topics, same order, same due dates.

1. How the pieces line up

Gen ed piece (Canvas)	Level 2 piece (modified)	How to use it in class
Cookies PowerPoint (17 slides, in Files, linked from “The Creaming Method for Cookies!!!”) and Baking Ingredients PowerPoint (12 slides)	Level 2 slide deck (32 slides): measuring first, then ingredient jobs, then cookies and creaming, same order inside each deck; original pictures; 8 Words to Know; 5 checks	Use during the Monday cookies lesson. Para pauses at each ✅ Check.
3 class videos (Wilton measuring, FluffnPuff ingredients, Serious Eats creaming)	Same videos, on QR slides with one “listen for” each	Captions on. Pause after the “listen for” part.
Vocab & Study Questions: Measuring & Function of Ingredients (3 terms, 8 open questions)	Guided notes (29 blanks and matches): word bank in each box, draw-a-line matches, number the creaming steps	Same due date. Students can finish it during the slides.
Quiz: Measuring, Cookies, Function of Ingredients (15 questions, 4 choices)	Level 2 quiz: 15 questions, 3 choices, same order	Same day. Read aloud and separate setting if the IEP says so.
Cookie Lab + Chocolate Chip Cookie Recipe (5 photos + written self-check)	Picture recipe card: mise en place checklist, 12 one-step boxes, photo checklist, short self-check	Print 1 per station. Para checks steps 3–7 (measuring and creaming).
Function of Ingredients / Kitchen Tools games, Measuring & Tools Breakout, Kahoot	No change. Students play with the class.	Partner them; untimed if possible.

2. Accommodations built in

- About 5th-grade reading level; one idea per line; key words bold
- 8 vocabulary words taught first, with a sound-out for “mise en place”
- Original slide pictures and emoji next to text
- Word bank in every notes box; matching in place of open questions
- Quiz: 15 questions, 3 choices, no “all of the above”
- Recipe card: one step per box, amounts in bold, check boxes

3. Add these as the IEP allows

- Read-aloud · extended time · separate setting for the quiz
- Printed slides · videos paused at the “listen for” part
- Partner or para in the lab; pre-measured flour if measuring is not the goal

4. What to grade

- **Guided notes**: in place of Vocab & Study Questions. Same points as the class assignment, scaled from the 29 items.
- **Quiz**: in place of the class quiz. Score out of 15, then enter it as a percent.
- **Lab**: same lab points. The card's photo checklist covers the 5 photos. The 3-line self-check replaces the written self-assessment (3 successes, 3 improvements, clean-up score).
- **Checks**: participation only.
- These are **modifications** (less content), so the IEP must allow modified grading. Check with the case manager.

5. Who to ask

- Mr. Driver, Room 113 (SLE): changes, new pieces, IEP questions.
- Answer keys are on the class site under Teacher resources.