👩🏾‍🏫 Staff Guide · Culinary 1 · Unit 4 Yeast Breads (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
Yeast slides (Quick Breads ppts, Files) + KitchenAid Mixer ppt	Deck, 25 slides: same order, short lines, original pictures	Show beside the gen ed slides
Yeast notes (week page)	Guided notes, 18 blanks, word bank in each box	Fill in during the slides; key under Teacher resources
Quiz: Yeast Breads (15 q)	12 questions, 3 choices	Same day as the class quiz
Auntie Anne's Pretzels (her recipe)	Picture recipe card, 12 steps	Para runs the boiling soda bath
Videos: intro to yeast bread, pretzels	Same videos, with QR codes and a “listen for” line	Pause at the key part

2. Accommodations built in

- About 5th-grade reading level; one idea per line; key words bold
- Yeast needs shown as 4 picture cards
- Mixer tools as a picture with labels
- Word bank in every notes box; matching in place of open questions
- Quiz: 3 choices, no “all of the above”
- Lab 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
- Hand-over-hand kneading if needed
- Pre-measured yeast and sugar

4. What to grade

- **Notes**: same points as the class notes (complete = full credit)
- **Quiz**: score out of 12, then scale to the class quiz points
- **Lab**: same lab points. The card's photo checklist covers the 5 photos; its 3-line self-check replaces the written self-assessment.
- **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.