Objective: Given a set of instructions and a napkin, you will successfully create the Lotus Napkin Fold		Performance Criteria Learners can create the Lotus Napkin Fold correctly within 5 minutes	
TIMING:	Key Points of Information, Questions and Demonstration Tips		Resources Required
Set up: "U" shaped table arrangement, two candy bowls set in Lotus Fold napkins at each table, one napkin & bowl @ each learner's place. A series of pre-folded napkins - 1 for each step.			
Lecture 15 sec	HM introduction (culinary arts curriculum napkin folding class #5) Objective statement ??'s		HM "biography" appropriate to the situation PPT-title & Obj.
Lecture 30 sec	Show completed fold ??'s Is anyone familiar with the Lotus Napkin fold? What might you use this for? Candy jars (point out the table set-up) To hold a flower bowl on a dinner table Dress up a dinner place setting		PPT-"B" for black Pre-folded napkin
Demonstration 2 min	Handout illustrated step by step instructions Demonstrate Lotus napkin fold using 1.25 min. video ??'s		Instructions handout PPT-instructions, & Video of folding PPT-"B" for black
Class practice 2 min	Instructor leads class through the process – one step at a time. Instructor comes in close to class to show using previously folded napkin for each step and to check their progress ??'s		Series of pre- folded napkins for ea. step Performance: they create the Lotus Napkin Fold
Review and homework 15 sec	Affirm the learning Summary/recap – process and application ??'s If Time Allows: Show additional finishing fold/variation, use of color, etc. Suggest they look up napkin folding, lotus napkin fold, rose napkin fold, etc. on the web for additional information aka: Artichoke, Water Lily, Rose		Refer class to illustrated instructions handout while recapping the lesson
If Time runs short: assign as homework			