

Instructional Video Design Worksheet

One worksheet per video. If creating a micro-video series, use one worksheet for each video in the series.

Title of Video and Topic: ___ Micro-video Series <u> X </u> Tutorial ___ Training ___ Screencast ___ Presentation/Lecture	
Grade or Target Age Group Level: Middle School (6 th -8 th)	
Video Duration (<i>Maximum 5 minutes, if creating a micro-video series, series must not exceed 5 minutes</i>): 4:30	
FCCLA Integration (<i>National Programs, Competitive Events, Meetings/Events, if applicable</i>): Baking/pastry and safety	
Video Learning Objective(s): Teach how to bake chocolate chip cookies with a KitchenAid and teach proper baking etiquette	
National Family and Consumer Sciences Standards (or others as appropriate): Food production and services	
Career Readiness Practices (Select all that apply):	
<ul style="list-style-type: none"> <input type="checkbox"/> Act as a responsible and contributing citizen and employee <input checked="" type="checkbox"/> Apply appropriate academic and technical skills <input type="checkbox"/> Attend to personal health and financial well-being <input type="checkbox"/> Communicate clearly and effectively and with reason <input type="checkbox"/> Consider the environmental, social and economic impacts of decisions <input type="checkbox"/> Demonstrate creativity and innovation <input checked="" type="checkbox"/> Employ valid and reliable research strategies 	<ul style="list-style-type: none"> <input type="checkbox"/> Utilize critical thinking to make sense of problems and persevere in solving them <input type="checkbox"/> Model integrity, ethical leadership and effective management <input type="checkbox"/> Plan education and career paths aligned to personal goals <input type="checkbox"/> Use technology to enhance productivity <input type="checkbox"/> Work productively in teams while using cultural global competence
Materials Needed to Create Video Camera, camera stand, KitchenAid, sugar, brown sugar, butter, eggs, vanilla, baking soda, salt, flour, chocolate chips, bowl, oven, baking sheet, microwave	

Instructional Strategies:

Teach how to bake chocolate chip cookies and how to use a KitchenAid to do so.

Key Topic/Step 1: Setup

Timeframe: 00:00:15- 00:00:35

Storyboard/Scripting (media/images/notes): Explaining safety tips and preparation to start mixing.

Key Topic/Step 2: Ingredients

Timeframe: 00:00:35- 00:03:41

Storyboard/Scripting (media/images/notes): Explained how to measure out the ingredients and mix the dough.

Key Topic/Step 3: Baking

Timeframe: 00:03:41- 00:04:23

Storyboard/Scripting (media/images/notes): Explained how to bake the cookies in the oven and test their readiness.

Summary/Ending (summary of key learning, next steps for viewer, and call to action for viewer): Encouraging the viewer to bake cookies.



Application or Assessment of Learning:
Source (If Applicable: cite any published or copyrighted materials used in this video):
Additional Notes:

