Name:Kay Shores			Grading Quarter:1	Week Beginning: October 2	
School Year: 2023-2024			Subject: Culinary Arts 1		
Monday	Notes:	RECIPES; IDENTII WARES AND EQU APPROPRIATELY EQUIPMENT; AP TECHNIQUES; PF DEMONSTRATE I Lesson overview MONDAY ASSIGN	ERPRET RECIPES; I FY AND USE SMAL JIPMENT; IDENTII USE LARGE COMI PLY FOOD PREPAI REPARE HOT FOOL PROPER USE OF S : NMENT Chapter 7 oter 7.3 Food Pres	LL COMMERCIAL FY AND MERCIAL GRADE RATION DS; EASONINGS	Academic Standard: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0
Tuesday	Notes:	Objective: Student will INTERPRET RECIPES; INTERPRET RECIPES; IDENTIFY AND USE SMALL COMMERCIAL WARES AND EQUIPMENT; IDENTIFY AND APPROPRIATELY USE LARGE COMMERCIAL GRADE EQUIPMENT; APPLY FOOD PREPARATION TECHNIQUES; PREPARE HOT FOODS; DEMONSTRATE PROPER USE OF SEASONINGS Lesson Overview: TUESDAY LAB Prep spaghetti sauce			Academic Standards: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0
Wednesd ay	Notes:	Objective: Student will APP PROCEDURES; IN RECIPES; IDENTII WARES AND EQU APPROPRIATELY EQUIPMENT; AP TECHNIQUES; PR	LY SANITATION & ITERPRET RECIPES FY AND USE SMAL JIPMENT; IDENTII USE LARGE COMI PLY FOOD PREPAI REPARE HOT FOOI PROPER USE OF S	SAFETY 5; INTERPRET L COMMERCIAL FY AND MERCIAL GRADE RATION DS;	Academic Standard: 1.0, 3.0, 4.0, 5.0, 6.0, 7.0, 8.0

		Lesson Overview: WEDNESDAY LAB Cook & serve traditional spaghetti with sauce WEDNESDAY VIDEO Preventing Slips, Trips and Falls WB p 42	
Thursday	Notes:	Objective: Student will INTERPRET RECIPES; INTERPRET RECIPES; IDENTIFY AND USE SMALL COMMERCIAL WARES AND EQUIPMENT; IDENTIFY AND APPROPRIATELY USE LARGE COMMERCIAL GRADE EQUIPMENT; APPLY FOOD PREPARATION TECHNIQUES; PREPARE HOT FOODS; DEMONSTRATE PROPER USE OF SEASONINGS	Academic Standard: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0
		Lesson Overview: THURSDAY VIDEO Basic Kitchen Prep #1 Video Mise En Place (MEES EHN PLAHS) WB P 38	
Friday	Notes:	Objective: Objective:	Academic Standards:
		Lesson Overview:	