

Name:Kay Shores		Grading Quarter:1	Week Beginning: August 15
School Year: 2023-2024		Subject: Culinary Arts 2	
Monday	Notes:	<p>Objective: INTERPRET RECIPES; IDENTIFY, USE SM COMMERCIAL WARES, EQUIPMENT; IDENTIFY, APPROPRIATELY USE LG COMMERCIAL GRADE EQUIPMENT; IDENTIFY, APPROPRIATELY USE SM COMMERCIAL GRADE EQUIPMENT; APPLY FOOD PREPARATION TECHNIQUES</p> <p>Lesson Overview: Review 5 mother sauces Lab: Sauce for Thai and Pesto pizzas Finish any missing workbook assignments</p>	Academic Standards: 3.0, 4.0, 5.0, 6.0
Tuesday	Notes:	<p>Objective: INTERPRET RECIPES; IDENTIFY, USE SM COMMERCIAL WARES, EQUIPMENT; IDENTIFY, APPROPRIATELY USE LG COMMERCIAL GRADE EQUIPMENT; IDENTIFY, APPROPRIATELY USE SM COMMERCIAL GRADE EQUIPMENT; APPLY FOOD PREPARATION TECHNIQUES</p> <p>Lesson Overview: Lab: Salad and baked dessert item of students' choice</p>	Academic Standards: 3.0, 4.0, 5.0, 6.0
Wednesday	Notes:	<p>Objective: INTERPRET RECIPES; IDENTIFY, USE SM COMMERCIAL WARES, EQUIPMENT; IDENTIFY, APPROPRIATELY USE LG COMMERCIAL GRADE EQUIPMENT; IDENTIFY, APPROPRIATELY USE SM COMMERCIAL GRADE EQUIPMENT; APPLY FOOD PREPARATION TECHNIQUES</p> <p>Lesson Overview: Lab: Assemble pizza, serve with dessert</p>	Academic Standards: 3.0, 4.0, 5.0, 6.0
Thursday	Notes:	<p>Objective: INTERPRET RECIPES; IDENTIFY, USE SM COMMERCIAL WARES, EQUIPMENT; IDENTIFY, APPROPRIATELY USE LG COMMERCIAL GRADE EQUIPMENT; IDENTIFY, APPROPRIATELY USE SM COMMERCIAL GRADE EQUIPMENT; APPLY FOOD PREPARATION TECHNIQUES</p> <p>Lesson Overview: Lab: Vegetables</p>	Academic Standards: 3.0, 4.0, 5.0, 6.0
Friday	Notes:	<p>Objective: INTERPRET RECIPES; IDENTIFY, USE SM COMMERCIAL WARES, EQUIPMENT; IDENTIFY, APPROPRIATELY USE LG COMMERCIAL GRADE EQUIPMENT; IDENTIFY, APPROPRIATELY USE SM COMMERCIAL GRADE EQUIPMENT; APPLY FOOD PREPARATION TECHNIQUES</p> <p>Lesson Overview: Video Basic Kitchen prep #3 Additional Vegetable Techniques</p>	