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| Name:Kay Shores | | Grading Quarter:1 | Week Beginning: August 21 |
| 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> | |