

Name:Kay Shores		Grading Quarter:1	Week Beginning: August 28
School Year: 2023-2024		Subject: Culinary Arts 2	
Monday	Notes:	<p>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</p> <p>Lesson overview: Read Chapter 13 on Grains, Legumes, and Pasta, and answer questions from workbook 34 Watch 9 chef demonstration videos on grains, legumes, pasta and potatoes. Take 20 notes.</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0
Tuesday	Notes:	<p>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</p> <p>Lesson Overview: Vegetable Lab: prepare and serve glazed carrots & Mexican street corn, prepare rice for use in recipes on Wednesday.</p>	Academic Standards: 3.0, 4.0, 5.0, 6.0
Wednesday	Notes:	<p>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</p> <p>Lesson Overview: Rice Lab: Prepare and serve fried rice and green chile cheesy rice.</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0
Thursday	Notes:	<p>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</p> <p>Lesson Overview: Pasta Lab: Prepare and serve Creamy Sausage Mostoccioli, Fettucine Alfredo with Chicke</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0

Friday	Notes:	Objective: Objective: Lesson Overview:	Academic Standards:
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