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School Y	'ear:	Subj	ject: Culinary Arts 1		
2023-20	24			-	
Note	Objecti	ve:			
s:					Acade
0	Lesson	Lesson overview:			mic
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Note	Objecti				Acade
s:	Student				mic
	recipes			ts; interpret	Standar ds: 2.0,
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η	equipm			•	5.0,
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S	equipm				
d	proper use of seasoning; demonstrate principles of				
а	garde manger; prepare bakery				
y	and pastry items.				
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	Lesson Overview: Watch video				
	demonstration Stir Fry Lab;				
	answer				
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V e d n e s d a y		Objective: Student will apply basic nutritional concepts; interpret recipes; identify and appropriately use small commercial wares and equipment; identify and appropriately use large commercial wares and equipment; demonstrate proper use of seasoning; demonstrate principles of garde manger; prepare bakery and pastry items.	Acade mic Standar d: 2.0, 3.0, 4.0, 5.0, 8.0, 9.0, 10
		Lesson Overview: Kitchen Lab for prepping stir fry vegetables and cooking rice.	
T h u r s d a y		Objective: Student will apply basic nutritional concepts; interpret recipes; identify and appropriately use small commercial wares and equipment; identify and appropriately use large commercial wares and equipment; demonstrate proper use of seasoning; demonstrate principles of garde manger; prepare bakery and pastry items. Lesson Overview: Kitchen Lab cook and serve Stir Fried Vegetables with Rice.	Acade mic Standar d: 2.0, 3.0, 4.0, 5.0, 8.0, 9.0, 10
F i d a y	Note s:	Objective: Apply Safety & Sanitation principles Lesson Overview: *Watch 8 videos on Knife Skills, then locate workbook page 30 and practice knife skills with a partner	Acade mic Standar ds: 1.0

	*Watch 2 videos, Preventing	
	Fire & Burns and Preventing	
	Cuts & Lacerations. Answer	
	questions located on pages 31	
	and 35 in workbook.	