

Name: Kay Shores		Grading Quarter: 1	Week Beginning: September 5
School Year: 2023-2024		Subject: Culinary Arts 2	
M o n d a y			
T u e s d a y	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:</p> <ul style="list-style-type: none"> <u>TUESDAY REVIEW 4 GRAND/MOTHER SAUCES BECHAMEL & VELOUTE from CA 1.</u> <ul style="list-style-type: none"> TUESDAY REVIEW Examples of Grand/Mother Sauces & Small/Derivative Sauces TUESDAY TEXTBOOK ASSIGNMENT Chapter 14.1 Stocks, Chapter 14.2 Sauces, 14.3 Soups 	Academic Standards: 3.0, 4.0, 5.0, 6.0
W e d n e s d a y	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: Kitchen Lab Day 1 Mother Sauce Espagnol for Beef Pot Pie</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0
T h u r s d	Notes:	<p>Objective: Student will 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: Kitchen Lab Day 2 Serve Beef Pot Pie</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0

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F r i d a y	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: Kitchen Lab: catering for customer</p>	<p>Academic Standards: 3.0, 4.0, 5.0, 6.0</p>