

Name:Kay Shores		Grading Quarter:1	Week Beginning: September 11
School Year: 2023-2024		Subject: Culinary Arts 1	
M o n 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: MONDAY ASSIGNMENT Chapter 10 Garde Manger (GAHRD monh-ZHAY) WB p 47 MONDAY VIDEO (46 minutes) NOTES Garde Manger (write on your own paper) MONDAY LAB: Boil eggs for Deviled Eggs</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0
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: TUESDAY LAB: Serve Deviled Eggs and Prep Items for Tossed Salad: 3 salad dressings, candied walnuts and croutons</p>	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: WEDNESDAY VIDEO-- Tossed Salad Demonstration (13 minutes) WEDNESDAY LAB-Serve tossed salad-2</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0
T h u r s d	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: THURSDAY LAB: Texas Caviar and Tortilla Chips... THURSDAY VIDEO Preventing Cuts and Lacerations WB P 35 14 minutes</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0

a y			
F r i d a y	Notes:	<p>Objective: 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: FRIDAY ASSIGNMENT Chapter 22 Nutrition WB p 47</p>	Academic Standards:

Name:Kay Shores		Grading Quarter:1	Week Beginning: 9-11-2023
School Year: 2023-2024		Subject: Culinary Arts 2	
M o n 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: MONDAY ASSIGNMENT Video Notes on Mother Sauces Bechamel and Veloute 25 POINTS videos run 39 minutes</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0
T u e s d	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>	Academic Standards: 3.0, 4.0, 5.0, 6.0

a y		TUESDAY LAB--prep POTATO MENU: Duchess Potatoes, Potatoes Au Gratin.	
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: WEDNESDAY LAB prep French bread and French onion soup</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0
T h u r 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: THURSDAY LAB-serve French onion soup with cheesy garlic bread.</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0
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: FRIDAY VIDEO NOTES on Grand/Mother Sauce Espagnole FRIDAY VIDEO NOTES on Soup</p>	Academic Standards: