

Name:Kay Shores		Grading Quarter:1	Week Beginning: September 18
School Year: 2023-2024		Subject: Culinary Arts 1	
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: MONDAY VIDEO Broiling &amp; Grilling WB page 37</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: TUESDAY LAB Day 1 ratatouille</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: WEDNESDAY LAB Day 2 serve ratatouille</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0

Thursday	Notes:	<p>Objective:</p> <p>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> <p>THURSDAY LAB Mashed potatoes and chicken gravy. CHECK OUT GRAND/MOTHER SAUCES ON P. 443 and/or CHART HERE (OPEN)</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0
Friday	Notes:	<p>Objective: Objective:</p> <p>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> <p>FRIDAY ASSIGNMENT Chapter 5 Using Standardized Recipes WB p 45-46 (PUT RCF INFO ON BOARD)</p>	Academic Standards: