Name:Kay Shores			Grading Quarter:1		Week Beginning: September 18	
School Year: 2023-2024			Subject: Culinary Arts 1			
Monday	Notes:	RECIPES; IDENTI WARES AND EQU APPROPRIATELY EQUIPMENT; AP TECHNIQUES Lesson overview	ERPRET RECIPES; I FY AND USE SMAL UIPMENT; IDENTII USE LARGE COMI PLY FOOD PREPAI C Broiling & Grilling	L COMMERCIAL FY AND MERCIAL GRADE RATION	Academic Standard: 3.0, 4.0, 5.0, 6.0	
Tuesday	Notes:	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		Academic Standards: 3.0, 4.0, 5.0, 6.0		
Wednesd ay	Notes:	TUESDAY LAB DObjective:Student will INTERECIPES; IDENTEWARES AND EQEAPPROPRIATELYEQUIPMENT; APTECHNIQUESLesson Overview	ay 1 ratatouille ERPRET RECIPES; I FY AND USE SMAL UIPMENT; IDENTIF USE LARGE COMI	LL COMMERCIAL FY AND MERCIAL GRADE RATION	Academic Standard: 3.0, 4.0, 5.0, 6.0	

	Notes:	Objective:	Academic
Thursday		Student will INTERPRET RECIPES; INTERPRET	Standard: 3.0,
		RECIPES; IDENTIFY AND USE SMALL COMMERCIAL	4.0, 5.0, 6.0
		WARES AND EQUIPMENT; IDENTIFY AND	
		APPROPRIATELY USE LARGE COMMERCIAL GRADE	
		EQUIPMENT; APPLY FOOD PREPARATION	
		TECHNIQUES	
		Lesson Overview:	
		THURSDAY LAB Mashed potatoes and chicken	
		gravy. CHECK OUT GRAND/MOTHER SAUCES ON	
		P. 443 and/or CHART HERE (OPEN)	
Friday	Notes:	Objective: Objective:	Academic
		Student will INTERPRET RECIPES; INTERPRET	Standards:
		RECIPES; IDENTIFY AND USE SMALL COMMERCIAL	
		WARES AND EQUIPMENT; IDENTIFY AND	
		APPROPRIATELY USE LARGE COMMERCIAL GRADE	
		EQUIPMENT; APPLY FOOD PREPARATION	
		TECHNIQUES	
		Lesson Overview:	
		FRIDAY ASSIGNMENT Chapter 5 Using	
		Standardized Recipes WB p 45-46 (PUT RCF INFO	
		ON BOARD)	