

Name: Kay Shores		Grading Quarter: 1	Week Beginning: 9-18-23
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; PREPARE HOT FOODS; DEMONSTRATE PROPER USE OF SEASONINGS</p> <p>Lesson overview: MONDAY TEXTBOOK ASSIGNMENT Chapter 8.1 Dry Heat Cooking Methods (for TENDER cuts of meat) MONDAY Recipes you have done that use Sauteing, Broiling, Roasting & Baking, Pan Frying & Deep Frying, which are also DRY COOKING METHODS (for items that DO NOT need TENDERIZING) (OPEN) MONDAY-TUESDAY VIDEO: Saute...a dry heat cooking method. WB p 21</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0
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; PREPARE HOT FOODS; DEMONSTRATE PROPER USE OF SEASONINGS</p> <p>Lesson Overview: TUESDAY LAB: Cream of (Any Vegetable) Soup MONDAY-TUESDAY VIDEO: Saute...a dry heat cooking method. WB p 21</p>	Academic Standards: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0
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; PREPARE HOT FOODS; DEMONSTRATE PROPER USE OF SEASONINGS</p> <p>Lesson Overview: WEDNESDAY LAB Prep LeBlanc Curry recipe (Combination cooking method)</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0

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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; PREPARE HOT FOODS; DEMONSTRATE PROPER USE OF SEASONINGS</p> <p>Lesson Overview: FRIDAY VIDEO: Broil & Grill....a DRY HEAT cooking method. 16 min video WB p 22</p>	Academic Standards: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0