Name:Kay Shores			Grading Quarter:1	Week Beginning:	ng: 9-18-23	
School Year: 2023-2024			Subject: Culinary Arts 2			
M o n d a y	Notes:	SMALL COMMERCE APPROPRIATELY US FOOD PREPARATION PROPER USE OF SE Lesson overview: MONDAY TEXTBOOM (for TENDER cuts of MONDAY Recipes of Baking, Pan Frying (for items that DO)	IAL WARES AND EQUIPM SE LARGE COMMERCIAL ON TECHNIQUES; PREPAR ASONINGS OK ASSIGNMENT Chapter of meat) you have done that use S & Deep Frying, which are NOT need TENDERIZING)	GRADE EQUIPMENT; APPLY E HOT FOODS; DEMONSTRATE 8.1 Dry Heat Cooking Methods auteing, Broiling, Roasting & e also DRY COOKING METHODS	Academic Standard: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0	
T u e s d a y	Notes:	SMALL COMMERCS APPROPRIATELY US FOOD PREPARATION PROPER USE OF SE Lesson Overview: TUESDAY LAB: Cre	IAL WARES AND EQUIPM SE LARGE COMMERCIAL ON TECHNIQUES; PREPAR ASONINGS am of (Any Vegetable) So	GRADE EQUIPMENT; APPLY E HOT FOODS; DEMONSTRATE Dup	Academic Standards: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0	
W e d n e s d a	Notes:	MONDAY-TUESDAY Objective: Student will INTER SMALL COMMERCI APPROPRIATELY US FOOD PREPARATIO PROPER USE OF SE	Y VIDEO: Sautea dry he PRET RECIPES; INTERPRE IAL WARES AND EQUIPM SE LARGE COMMERCIAL DN TECHNIQUES; PREPAR ASONINGS	at cooking method. WB p 21 T RECIPES; IDENTIFY AND USE	Academic Standard: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0	

	Notes:	Objective:	Academic
Т		Student will INTERPRET RECIPES; INTERPRET RECIPES; IDENTIFY AND USE	Standard: 3.0, 4.0,
h		SMALL COMMERCIAL WARES AND EQUIPMENT; IDENTIFY AND	5.0, 6.0, 7.0, 8.0
u		APPROPRIATELY USE LARGE COMMERCIAL GRADE EQUIPMENT; APPLY	
r		FOOD PREPARATION TECHNIQUES; PREPARE HOT FOODS; DEMONSTRATE	
-		PROPER USE OF SEASONINGS	
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у		Lesson Overview:	
,		THURSDAY LAB Serve curry recipe with rice	
	Notes:	Objective:	Academic
		Student will INTERPRET RECIPES; INTERPRET RECIPES; IDENTIFY AND USE	Standards:
F		SMALL COMMERCIAL WARES AND EQUIPMENT; IDENTIFY AND	3.0, 4.0, 5.0, 6.0,
-		APPROPRIATELY USE LARGE COMMERCIAL GRADE EQUIPMENT; APPLY	7.0, 8.0
ri		FOOD PREPARATION TECHNIQUES; PREPARE HOT FOODS; DEMONSTRATE	
d		PROPER USE OF SEASONINGS	
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, y		Lesson Overview:	
		FRIDAY VIDEO: Broil & Grilla DRY HEAT cooking method. 16 min video	
		WB p 22	