

Name: Kay Shores		Grading Quarter: 1	Week Beginning: September 25
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 DEMONSTRATION Proper Measuring (16 minutes) WB p 36 MONDAY ASSIGNMENT Chapter 18.1 Muffins & Quick Bread WB p 47</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0, 10.0
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: Muffins</p>	Academic Standards: 3.0, 4.0, 5.0, 6.0, 10.0
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--Apple Crisp with Ice Cream</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0, 10.0

Thursday	Notes:	<p>Objective:</p> <p>Student will APPLY BASIC NUTRITIONAL CONCEPTS; 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 ASSIGNMENT Chapter 12: Fruit & Vegetables</p>	Academic Standard: 1.0, 3.0, 4.0, 5.0, 6.0, 10.0
Friday	Notes:	<p>Objective: Objective:</p> <p>Student will APPLY SANITATION AND SAFETY PROCEDURES</p> <p>Lesson Overview:</p> <p>FRIDAY VIDEO Preventing Lifting & Carrying Injuries</p> <p>FRIDAY ASSIGNMENT Preventing Lifting & Carrying Injuries</p>	Academic Standards: 1.0