Name:Kay Shores			Grading Quarter:1	Week Beginr	ning: 9-25-23
School Year: 2023-2024			Subject: Culinary Arts 2		
Monday	Notes:	RECIPES; IDENTII WARES AND EQU APPROPRIATELY EQUIPMENT; AP TECHNIQUES; PR DEMONSTRATE I Lesson Overview WEDNESDAY ASS Heat Cooking Me WEDNESDAY Rec STEAMING; BRAI SIMMERING, BO WEDNESDAY VID	SIGNMENT: Chaptethods (for TOUG cipes you have do ISING & STEWING ILING. DEO: Braising, a Co (uses Dry AND M	L COMMERCIAL FY AND MERCIAL GRADE RATION DS; EASONINGS Ser 8.2 Moist- H CUTS of meat) ne that use ; POACHING,	Academic Standard: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0
Tuesday	Notes:	RECIPES; IDENTII WARES AND EQU APPROPRIATELY EQUIPMENT; AP TECHNIQUES; PR DEMONSTRATE I	ERPRET RECIPES; I FY AND USE SMAL JIPMENT; IDENTIF USE LARGE COMI PLY FOOD PREPAI REPARE HOT FOOD PROPER USE OF SI T: TY	L COMMERCIAL FY AND MERCIAL GRADE RATION DS; EASONINGS	Academic Standards: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0

	Notes:	Objective:	Academic
Wednesd ay		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	7.0, 8.0
		APPROPRIATELY USE LARGE COMMERCIAL GRADE	
		EQUIPMENT; APPLY FOOD PREPARATION	
		TECHNIQUES; PREPARE HOT FOODS;	
		DEMONSTRATE PROPER USE OF SEASONINGS	
		Lesson Overview:	
		MONDAY LAB Day 2 Chicken & dumplings	
	Notes:	Objective:	Academic
Thursday	Notes.	Student will APPLY SAFETY & SANITATON	Standard: 1.0
		PROCEDURES	Standard: 1.0
		ROCEDONES	
		Lesson Overview:	
		THURSDAY-FRIDAY VIDEO Facilities, Cleaning,	
		Sanitizing, Pest Management WB p 24-29	
Friday	Notes:	Objective:	Academic
		Student will APPLY SAFETY & SANITATION	Standards: 1.0
		PROCEDURES	
		Lesson Overview:	
		THURSDAY-FRIDAY VIDEO Facilities, Cleaning,	
		Sanitizing, Pest Management WB p 24-29	