

Name: Kay Shores		Grading Quarter: 1	Week Beginning: 9-25-23
School Year: 2023-2024		Subject: Culinary Arts 2	
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; PREPARE HOT FOODS; DEMONSTRATE PROPER USE OF SEASONINGS</p> <p>Lesson Overview: WEDNESDAY ASSIGNMENT: Chapter 8.2 Moist-Heat Cooking Methods (for TOUGH CUTS of meat) WEDNESDAY Recipes you have done that use STEAMING; BRAISING & STEWING; POACHING, SIMMERING, BOILING. WEDNESDAY VIDEO: Braising, a Combination Cooking Method (uses Dry AND Moist cooking) 12 min video WB p 23</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0
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; PREPARE HOT FOODS; DEMONSTRATE PROPER USE OF SEASONINGS</p> <p>Lesson Overview: TUESDAY LAB Day 1 Chicken & dumplings</p>	Academic Standards: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0

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; PREPARE HOT FOODS; DEMONSTRATE PROPER USE OF SEASONINGS</p> <p>Lesson Overview: MONDAY LAB Day 2 Chicken & dumplings</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0
Thursday	Notes:	<p>Objective: Student will APPLY SAFETY & SANITATION PROCEDURES</p> <p>Lesson Overview: THURSDAY-FRIDAY VIDEO-- Facilities, Cleaning, Sanitizing, Pest Management WB p 24-29</p>	Academic Standard: 1.0
Friday	Notes:	<p>Objective: Student will APPLY SAFETY & SANITATION PROCEDURES</p> <p>Lesson Overview: THURSDAY-FRIDAY VIDEO-- Facilities, Cleaning, Sanitizing, Pest Management WB p 24-29</p>	Academic Standards: 1.0