Name: Shores			Grading Quarter:2	Week Beginning: December 18	
School Year: 2023-2024			Subject: Culinary Arts 1		
M o n d a y	Notes:	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 Lesson overview: MONDAY Final Exam 1st block			Academic Standard: 3.0, 4.0, 5.0, 6.0
T u e s d a	Notes:	AND USE SMALL IDENTIFY AND A EQUIPMENT; AP Lesson Overviev	COMMERCIAL WARE PPROPRIATELY USE LA PPLY FOOD PREPARAT v:	ARGE COMMERCIAL GRADE ION TECHNIQUES	Academic Standards: 3.0, 4.0, 5.0, 6.0
W e d n e s d a y	Notes:	Objective: Student will INT AND USE SMALL IDENTIFY AND A EQUIPMENT; AF	COMMERCIAL WARE PPROPRIATELY USE LA PPLY FOOD PREPARAT v:	ERPRET RECIPES; IDENTIFY ES AND EQUIPMENT; ARGE COMMERCIAL GRADE	Academic Standard: 3.0, 4.0, 5.0, 6.0

Т	Notes:	Objective:	Academic
h		Student will INTERPRET RECIPES; INTERPRET RECIPES; IDENTIFY	Standard: 3.0,
		AND USE SMALL COMMERCIAL WARES AND EQUIPMENT;	4.0, 5.0, 6.0
u		IDENTIFY AND APPROPRIATELY USE LARGE COMMERCIAL GRADE	
r		EQUIPMENT; APPLY FOOD PREPARATION TECHNIQUES	
S			
d		Lesson Overview:	
а		THURSDAY LAB Serve Christmas cookies. Finish	
У		cleaning	
F	Notes:	Objective: Objective:	Academic
r			Standards:
i			
d			
а		Lesson Overview:	
У			