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| Name: Shores | | Grading Quarter:2 | Week Beginning: December 18 |
| School Year: 2023-2024 | | Subject: Culinary Arts 1 | |
| M o n d a y | 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:</p> <p><u>MONDAY Final Exam 1st block</u></p> | Academic Standard: 3.0, 4.0, 5.0, 6.0 |
| T u e s d a y | 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:</p> <p>TUESDAY No class due to final exam schedule</p> | Academic Standards: 3.0, 4.0, 5.0, 6.0 |
| W e d n e s d a y | 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:</p> <p><u>WEDNESDAY LAB Decorate Christmas cookies. Clean kitchen</u></p> | Academic Standard: 3.0, 4.0, 5.0, 6.0 |

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| T h u r s d a y | 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: THURSDAY LAB Serve Christmas cookies. Finish cleaning</p> | Academic Standard: 3.0, 4.0, 5.0, 6.0 |
| F r i d a y | Notes: | <p>Objective: Objective:</p> <p>Lesson Overview:</p> | Academic Standards: |