

Name: Kay Shores		Grading Quarter: 2	Week Beginning: 11-6-23
School Year: 2023-2024		Subject: Culinary Arts 2	
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>MONDAY ASSIGNMENT Review Ch. 17, 18, 19, Yeast, Quick Breads & Desserts . 44 pts</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><u>TUESDAY LAB Make chocolate chip cookie dough</u></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 Bake chocolate chip cookies</u></p>	Academic Standard: 3.0, 4.0, 5.0, 6.0

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 REVIEW FOR TSA (Technical Skills Assessment)</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: