

Name: Shores		Grading Quarter:2	Week Beginning: December 4
School Year: 2023-2024		Subject: Culinary Arts 1	
M o n d a y	Notes:	<p>Objective: Student will <u>PREPARE BAKERY AND PASTRY PRODUCTS</u></p> <p>Lesson overview: MONDAY LAB--Breadsticks, make & bake. Thaw pizza sauce. Day 1 Pudding dessert--make crust</p>	Academic Standard: 10.0
T u e s d a y	Notes:	<p>Objective:Student will <u>PREPARE BAKERY AND PASTRY PRODUCTS</u></p> <p>Lesson overview: TUESDAY LAB Day 2 Pudding Dessert --cream cheese layer & pudding layer. Serve breadsticks with pizza sauce.</p>	Academic Standard: 10.0
W e d n e s d a y	Notes:	<p>Objective:Student will <u>PREPARE BAKERY AND PASTRY PRODUCTS</u></p> <p>Lesson overview: WEDNESDAY LAB Make & refrigerate beignet dough. Day 3 Serve layered Pudding Dessert (top with whipped cream, chocolate or caramel sauce, fruit)</p>	Academic Standard: 10.0
T h u r s d	Notes:	<p>Objective:Student will <u>PREPARE BAKERY AND PASTRY PRODUCTS</u></p> <p>Lesson overview: THURSDAY LAB Serve beignets</p>	Academic Standard: 10.0

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F r i d a y	Notes:	Objective: Student will study for final exam Lesson overview: FRIDAY ASSIGNMENT Review for final exam	Academic Standard: all