Name: Shores			Grading Quarter: 2	Week Beginning: December 11	
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 LAB Day 1 ramen (Christina Armenta). Review for final exam			Academic Standard: 3.0, 4.0, 5.0, 6.0
T u e s d a y	Notes:	AND USE SMALL IDENTIFY AND A EQUIPMENT; AF Lesson Overviev	COMMERCIAL WARE PPROPRIATELY USE LA PPLY FOOD PREPARAT v: B Day 2 ramen, pr	ARGE COMMERCIAL GRADE	Academic Standards: 3.0, 4.0, 5.0, 6.0
W e d n e	Notes:	Objective: Student will INT AND USE SMALL IDENTIFY AND A	ERPRET RECIPES; INTE . COMMERCIAL WARE	ARGE COMMERCIAL GRADE	Academic Standard: 3.0, 4.0, 5.0, 6.0
s d a y		-	Y LAB Serve Mexionside down cake (Li	can spaghetti, prep lly Alwin) and Buche de	

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		Lesson Overview.	
		THURSDAY LAB Day 2 cakes	
У			
	Notes:	Objective:	Academic
		Student will INTERPRET RECIPES; INTERPRET RECIPES; IDENTIFY	Standards:
F		AND USE SMALL COMMERCIAL WARES AND EQUIPMENT;	3.0, 4.0, 5.0, 6.0
r		IDENTIFY AND APPROPRIATELY USE LARGE COMMERCIAL GRADE	
i		EQUIPMENT; APPLY FOOD PREPARATION TECHNIQUES	
d			
а			
y			
'		Lesson Overview:	
		FRIDAY LAB Serve cakes. Review for final exam	