

Name: Shores		Grading Quarter: 2	Week Beginning: December 11
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: MONDAY LAB Day 1 ramen (Christina Armenta). Review for final exam</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: <u>TUESDAY LAB Day 2 ramen, prep Mexican spaghetti (Dulce Cortes)</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: <u>WEDNESDAY LAB Serve Mexican spaghetti, prep pineapple upside down cake (Lilly Alwin) and Buche de Noel (Yule Log Cake)</u></p>	Academic Standard: 3.0, 4.0, 5.0, 6.0

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F r i 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>FRIDAY LAB Serve cakes. Review for final exam</p>	Academic Standards: 3.0, 4.0, 5.0, 6.0