				Week beginning: De	cember 11,
School Year: 2023-2024			Subject: Culinary Arts 2		
М	Notes:		ERPRET RECIPES; INTE	Academic Standard: 3.0,	
o n		AND USE SMALL IDENTIFY AND A EQUIPMENT; AF	4.0, 5.0, 6.0		
d a		Lesson overview MONDAY AS	<i>y</i> :	ew for final exam (click	
У		here)			
T u e	Notes:	AND USE SMALL	COMMERCIAL WARE	ERPRET RECIPES; IDENTIFY ES AND EQUIPMENT; ARGE COMMERCIAL GRADE	Academic Standards: 3.0, 4.0, 5.0, 6.0
s d			PPLY FOOD PREPARAT	ION TECHNIQUES	
у		Make onion r		liday cookies, freeze. ith onion rings	
W e	Notes:		•	RPRET RECIPES; IDENTIFY	Academic Standard: 3.0,
d		IDENTIFY AND A		ARGE COMMERCIAL GRADE	4.0, 5.0, 6.0
n e		EQUIPIVIENT; AF	PPLY FOOD PREPARAT	ION TECHNIQUES	
s d		Lesson Overviev	v:		
a y			Y LAB Each studer auteed chicken bre	nt: make your pan east, serve with starch	

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.	
		THI IDSDAY I AP Droparo Docolo (Nothan Korony)	
У		THURSDAY LAB Prepare Posole (Nathan Koreny)	_
	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			
a			
У			
		Lesson Overview:	
		FRIDAY LAB Serve posole. Review for final exam	