

Name: Shores		Grading Quarter:1	Week Beginning: January 16
School Year: 2023-2024		Subject: Culinary Arts 2	
Mon day	Notes:		
Tues day	Notes:	<p>Objective: Student will review <b><u>STANDARD 1.0 – APPLY SANITATION AND SAFETY PROCEDURES</u></b></p> <p>Lesson Overview: <b><u>TUESDAY ASSIGNMENT-- HACCP, ch 3 &amp; 4 REVIEW</u></b></p> <p><b>TUESDAY VIDEO Preparation, Cooking &amp; Serving WB p 12-16</b></p>	Academic Standards: 1.0
Wed nesd ay	Notes:	<p>Objective: Student will ; <b><u>STANDARD 3.0 – INTERPRET RECIPES; STANDARD 4.0 – IDENTIFY/USE SM COMMERCIAL WARES, EQUIPMENT; STANDARD 5.0 – IDENTIFY, APPROPRIATELY USE LG COMMERCIAL GRADE EQUIPMENT</u></b></p> <p>Lesson Overview: <b>WEDNESDAY LAB Pizza Day 1 Menu: Pesto, Hawaiian, Thai, BBQ, Chipotle--crust &amp; sauce</b></p>	Academic Standard: 3.0, 4.0, 5.0

Thurs day	Notes:	<p>Objective: <u>STANDARD 3.0 – INTERPRET RECIPES; STANDARD 4.0 – IDENTIFY/USE SM COMMERCIAL WARES, EQUIPMENT; STANDARD 5.0 – IDENTIFY, APPROPRIATELY USE LG COMMERCIAL GRADE EQUIPMENT</u></p> <p>Lesson Overview:  <b>THURSDAY LAB</b> Pizza Day 2 Assemble, bake and serve pizza  <b>THURSDAY ASSIGNMENT</b> Ch 6 Seasonings and Flavorings</p>	Academic Standard: 3.0, 4.0, 5.0
Frida y	Notes:	<p>Objective: Student will <u>STANDARD 3.0 – INTERPRET RECIPES; STANDARD 4.0 – IDENTIFY/USE SM COMMERCIAL WARES, EQUIPMENT; STANDARD 5.0 – IDENTIFY, APPROPRIATELY USE LG COMMERCIAL GRADE EQUIPMENT</u></p> <p>Lesson Overview:  <b>FRIDAY VIDEO NOTES</b> on Mirepoix and Knife Cuts  <b>FRIDAY TEXTBOOK ASSIGNMENT</b> Chapter 7, Getting Ready to Cook--MISE EN PLACE</p>	Academic Standards: 3.0, 4.0, 5.0