

Name: Shores		Grading Quarter:3	Week Beginning: January 29
School Year: 2023-2024		Subject: Culinary Arts 2	
Mon day	Notes:	<p>Objective: Student will interpret recipes; identify, use small commercial wares, equipment; identify, appropriately use lg commercial grade equipment; apply food preparation techniques</p> <p>Lesson overview: <b>MONDAY VIDEO NOTES on Vegetables, 9 videos</b></p>	Academic Standard: 3.0, 4.0, 5.0, 6.0
Tues day	Notes:	<p>Objective: Student will interpret recipes; identify, use small commercial wares, equipment; identify, appropriately use lg commercial grade equipment; apply food preparation techniques</p> <p>Lesson Overview: <b>TUESDAY LAB VEGETABLES Menu: Mexican Street Corn, Cajun Cabbage with Bacon, Crispy Cauliflower with Romesco Sauce, Zucchini with Pesto and Mozzarella</b></p>	Academic Standards:
Wed nesd ay	Notes:	<p>Objective: Student will interpret recipes; identify, use small commercial wares, equipment; identify, appropriately use lg commercial grade equipment; apply food preparation techniques</p> <p>Lesson Overview: <b>WEDNESDAY LAB Serve vegetables</b></p>	Academic Standard:

Thurs day	Notes:	<p>Objective: Student will interpret recipes; identify, use small commercial wares, equipment; identify, appropriately use lg commercial grade equipment; apply food preparation techniques</p> <p>Lesson Overview:</p> <p><b><u>THURSDAY ASSIGNMENT Review ch. 22</u></b> <b><u>Nutrition WB p 33</u></b></p>	Academic Standard:
Frida y	Notes:	<p>Objective: Student will interpret recipes; identify, use small commercial wares, equipment; identify, appropriately use lg commercial grade equipment; apply food preparation techniques</p> <p>Lesson Overview:</p> <p><b>FRIDAY VIDEO Basic Kitchen Prep #3</b> <b>Additional Vegetable Techniques WB p 17</b></p> <p><b><u>FRIDAY QUIZ Week 4</u></b></p>	Academic Standards: