

Name: Shores		Grading Quarter:3	Week Beginning: February 5
School Year: 2023-2024		Subject: Culinary Arts 1	
Mon day	Notes:	<p>Objective: Student will 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: Choose your kitchen group, kitchen lab orientation</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0
Tues day	Notes:	<p>Objective: Student will 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: Salsa Lab</p>	Academic Standards: 3.0, 4.0, 5.0, 6.0
Wed nesd ay	Notes:	<p>Objective: Student will 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: LAB--read the FLAVOR FIXING INFORMATION (click here), then go in the kitchen, fix the flavor of your salsa and serve it with tortilla chips</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0

Thurs day	Notes:	<p>Objective: Student will 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: Chapter 4, Knives and smallware VIDEO Preventing Fires & Burns wb P 31</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0
Frida y	Notes:	<p>Objective: Student will 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: VIDEO DEMONSTRATION Proper Measuring WB p 30 <u>Week 5 quiz</u></p>	Academic Standards: 3.0, 4.0, 5.0, 6.0