Name: Shores			Grading quarter: 3		eek Beginning: February 5	
School Year: 2023-2024			Subject: Culinary Arts 2			
Mon day	Notes:	small commappropriate apply food Lesson ove MONDA' and refrig Cheesy R Chutney VIDEO Ba	Student will interpret recipes; identify, use mercial wares, equipment; identify, ely use Ig commercial grade equipment; preparation techniques Prview: Y-TUESDAY LAB, RICE MENU: Cook gerate rice for Fried Rice, Green Chile Rice, Rice Pakora with Cilantro Dipping Sauce, Mexican Rice asic Kitchen Prep #3 Additional e Techniques WB p 17		Academic Standard: 3.0, 4.0, 5.0, 6.0	
Tues day	Notes:	small commappropriate apply food Lesson Ove	nercial wares, equipm ely use lg commercial preparation techniqu	grade equipment;	Academic Standards: 3.0, 4.0, 5.0, 6.0	
Wed nesd ay	Notes:	Lesson Ove	Student will erview: IDEOPurchasing VB p 18-19	, Receiving and	Academic Standard: 3.0, 4.0, 5.0, 6.0	

	Notosi	Objectives Student will interpret recipes, identify use	Acadomic Standard
	Notes:	Objective: Student will interpret recipes; identify, use	Academic Standard:
		small commercial wares, equipment; identify,	3.0, 4.0, 5.0, 6.0
		appropriately use lg commercial grade equipment;	
		apply food preparation techniques	
Thurs			
day			
day			
		Lesson Overview:	
		<u>Day 2</u> VIDEOPurchasing, Receiving and	
		Storage WB p 18-19	
	Notes:	Objective: Student will interpret recipes; identify, use	Academic Standards:
		small commercial wares, equipment; identify,	3.0, 4.0, 5.0, 6.0
		appropriately use Ig commercial grade equipment;	
		apply food preparation techniques	
Frida		app. / 1000 p. oparation communication	
У			
		Lesson Overview:	
		Chapter 20.3, Serving the Meal, Questions	
		CH 20.4 Handling Complaints and Problems	
		Cri 20.4 Handing Complaints and Problems	