

Name: Shores		Grading quarter: 3	Week Beginning: February 5
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: MONDAY-TUESDAY LAB, RICE MENU: Cook and refrigerate rice for Fried Rice, Green Chile Cheesy Rice, Rice Pakora with Cilantro Chutney Dipping Sauce, Mexican Rice</p> <p>VIDEO Basic Kitchen Prep #3 Additional Vegetable Techniques WB p 17</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: Serve rice menu from Monday</p>	Academic Standards: 3.0, 4.0, 5.0, 6.0
Wed nesd ay	Notes:	<p>Objective: Student will</p> <p>Lesson Overview: <u>Day 1</u>--VIDEO--Purchasing, Receiving and Storage WB p 18-19</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0

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: <u>Day 2</u>--VIDEO--Purchasing, Receiving and Storage WB p 18-19</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0
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: Chapter 20.3, Serving the Meal, Questions CH 20.4 Handling Complaints and Problems</p>	Academic Standards: 3.0, 4.0, 5.0, 6.0