

Name:Shores		Grading Quarter:3	Week Beginning: February 12, 2024
School Year: 2023-2024		Subject: Culinary Arts 1	
Mon day	Notes:	<p>Objective: interpret recipes; identify and appropriately use small commercial wares and equipment; identify and appropriately use large commercial wares and equipment; apply food preparation techniques; demonstrate proper use of seasonings</p> <p>Lesson overview: <b>Chapter 4 Knives &amp; Smallware WB p 44 12 points</b> <b>Chapter 5, Recipes. WB p 45</b> <b>Reminder about ITM ASSIGNMENTS DUE from February 7, 8, 9</b></p>	Academic Standards: 3.0, 4.0, 6.0, 8.0
Tues day	Notes:	<p>Objective: interpret recipes; identify and appropriately use small commercial wares and equipment; identify and appropriately use large commercial wares and equipment; apply food preparation techniques; demonstrate proper use of seasonings</p> <p>Lesson Overview: <b><u>Re-do Salsa lab (due to 3 ITM/snow days last week)</u></b></p>	Academic Standards: 3.0, 4.0, 6.0, 8.0
Wed nesd ay	Notes:	<p>Objective: Student will interpret recipes; identify and appropriately use small commercial wares and equipment; identify and appropriately use large commercial wares and equipment; apply food preparation techniques; demonstrate proper use of seasonings</p> <p>Lesson Overview: <b>read the FLAVOR FIXING INFORMATION (click here), then go in the kitchen, fix the flavor of your salsa and serve it with tortilla chips</b></p>	Academic Standard: 3.0, 4.0, 6.0, 8.0

Thurs day	Notes:	<p>Objective: Student will interpret recipes; identify and appropriately use small commercial wares and equipment; identify and appropriately use large commercial wares and equipment; apply food preparation techniques; demonstrate proper use of seasonings</p> <p>Lesson Overview: <b>VIDEO Preventing Fires &amp; Burns wb P 31</b> <b>Ch 18.1 Quick Breads WB p 47</b></p>	<p>Academic Standard: 3.0, 4.0, 6.0, 8.0</p>
Frida y	Notes:	<p>Objective:</p> <p>Lesson Overview:</p>	<p>Academic Standards:</p>