

Name:Kay Shores		Grading Quarter:3	Week Beginning: March 4
School Year: 2023-2024		Subject: Culinary Arts 1	
Monday		<p>Objective: Student will INTERPRET RECIPES; 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: <u>MONDAY ASSIGNMENT Chapter 7.2 Working Together & 7.3 Food Presentation. WORKBOOK PAGE 32</u></p>	Academic Standard: 3.0, 4.0, 5.0, 6.0, 10.0
Tuesday	Notes:	<p>Objective: Student will INTERPRET RECIPES; 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: <u>LAB TUESDAY Ratatouille, serve if time</u></p>	Academic Standards: 3.0, 4.0, 5.0, 6.0, 10.0
Wednesday	Notes:	<p>Objective: Student will INTERPRET RECIPES; 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: WEDNESDAY LAB--Apple Crisp with Ice Cream</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0, 10.0
Thursday	Notes:	<p>Objective: Student will APPLY BASIC NUTRITIONAL CONCEPTS; INTERPRET RECIPES; 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: THURSDAY ASSIGNMENT Chapter 12: Fruit & Vegetables <u>THURSDAY VIDEO Preventing Lifting & Carrying Injuries WB p 36</u></p>	Academic Standard: 1.0, 3.0, 4.0, 5.0, 6.0, 10.0

Friday	Notes:	<p>Objective: Objective: Student will APPLY SANITATION AND SAFETY PROCEDURES</p> <p>Lesson Overview: <u>FRIDAY ASSIGNMENT Chapter 10 Garde Manger (GAHRD monh-ZHAY) WB p 47, 21 points</u> <u>FRIDAY VIDEO Preventing Slips, Trips and Falls WB p 37</u></p>	Academic Standards: 1.0
--------	--------	--	----------------------------

Name:Kay Shores		Grading Quarter:3	Week Beginning: March 4
School Year: 2023-2024		Subject: Culinary Arts 2	
Monday	Notes:	<p>Objective: Student will INTERPRET RECIPES; INTERPRET RECIPES; IDENTIFY AND USE SMALL COMMERCIAL WARES AND EQUIPMENT; IDENTIFY AND APPROPRIATELY USE LARGE COMMERCIAL GRADE EQUIPMENT; APPLY FOOD PREPARATION TECHNIQUES; PREPARE HOT FOODS; DEMONSTRATE PROPER USE OF SEASONINGS</p> <p>Lesson overview: Review dry heat cooking methods used in CA 1. MONDAY TEXTBOOK ASSIGNMENT Chapter 8.1 Dry Heat Cooking Methods (for TENDER cuts of meat)</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0
Tuesday	Notes:	<p>Objective: Student will INTERPRET RECIPES; INTERPRET RECIPES; IDENTIFY AND USE SMALL COMMERCIAL WARES AND EQUIPMENT; IDENTIFY AND APPROPRIATELY USE LARGE COMMERCIAL GRADE EQUIPMENT; APPLY FOOD PREPARATION TECHNIQUES; PREPARE HOT FOODS; DEMONSTRATE PROPER USE OF SEASONINGS;</p> <p>Lesson Overview: TUESDAY LAB Day 1 Midterm Lab. Individual labs/per person: prepare pan sauce, parcook starch and vegetable.</p>	Academic Standards: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0

Wedne sday	Notes:	<p>Objective: Student will INTERPRET RECIPES; INTERPRET RECIPES; IDENTIFY AND USE SMALL COMMERCIAL WARES AND EQUIPMENT; IDENTIFY AND APPROPRIATELY USE LARGE COMMERCIAL GRADE EQUIPMENT; APPLY FOOD PREPARATION TECHNIQUES; PREPARE HOT FOODS; DEMONSTRATE PROPER USE OF SEASONINGS;</p> <p>Lesson Overview: WEDNESDAY MIDTERM LAB DAY 2 & SCHEDULE: Saute chicken, serve with pan sauce, starch and vegetable</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0
Thursd ay	Notes:	<p>Objective: Student will INTERPRET RECIPES; INTERPRET RECIPES; IDENTIFY AND USE SMALL COMMERCIAL WARES AND EQUIPMENT; IDENTIFY AND APPROPRIATELY USE LARGE COMMERCIAL GRADE EQUIPMENT; APPLY FOOD PREPARATION TECHNIQUES; PREPARE HOT FOODS; DEMONSTRATE PROPER USE OF SEASONINGS;</p> <p>Lesson Overview: <u>THURSDAY VIDEO BASIC KITCHEN PREP #4 WB p 20, 30 points</u></p>	Academic Standard: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0
Friday	Notes:	<p>Objective: Student will INTERPRET RECIPES; INTERPRET RECIPES; IDENTIFY AND USE SMALL COMMERCIAL WARES AND EQUIPMENT; IDENTIFY AND APPROPRIATELY USE LARGE COMMERCIAL GRADE EQUIPMENT; APPLY FOOD PREPARATION TECHNIQUES; PREPARE HOT FOODS; DEMONSTRATE PROPER USE OF SEASONINGS;</p> <p>Lesson Overview: <u>FRIDAY VIDEO NOTES on grains, legumes, pasta and potatoes.</u></p>	Academic Standards: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0