

Name:Kay Shores		Grading Quarter:1	Week Beginning: August 21
School Year: 2023-2024		Subject: Culinary Arts 1	
Monday	Notes:	<p>Objective: Student will apply sanitation and safety procedures; identify and use small commercial wares and equipment, identify and use large commercial ware and equipment; demonstrate proper use of seasonings.</p> <p>Lesson overview: Choose kitchen lab teams Kitchen orientation View video demonstration on Salsa lab</p>	Academic Standards: 1.0, 3.0, 4.0, 6.0, 8.0
Tuesday	Notes:	<p>Objective: Student will apply sanitation and safety procedures; identify and use small commercial wares and equipment, identify and use large commercial ware and equipment; demonstrate proper use of seasonings.</p> <p>Lesson Overview: Salsa Lab</p>	Academic Standards: 1.0, 3.0, 4.0, 6.0, 8.0
Wednesday	Notes:	<p>Objective: Student will apply sanitation and safety procedures; identify and use small commercial wares and equipment, identify and use large commercial ware and equipment; demonstrate proper use of seasonings.</p> <p>Lesson Overview: Read Flavor Fixing information in Culinary Canvas Fix flavor of salsa Deep fry tortilla chips Serve chips &amp; salsa Extra credit available</p>	Academic Standards: 1.0, 3.0, 4.0, 6.0, 8.0
Thursday	Notes:	<p>Objective: Student will apply sanitation and safety procedures; identify and use small commercial wares and equipment, identify and use large commercial ware and equipment; demonstrate proper use of seasonings.</p> <p>Lesson Overview: Finish the Food Handler assignment from last week by writing in correction examples for wrong answers. WB p 6-10</p>	Academic Standards: 1.0, 3.0, 4.0, 6.0, 8.0

Friday	Notes:	Objective: Objective:  Lesson Overview:	Academic Standards:
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