

Name: Shores		Grading Quarter:2	Week Beginning: October 17
School Year: 2023-2024		Subject: Culinary Arts 1	
M o n d a y	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:</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0
T u e s d a y	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 TEXTBOOK ASSIGNMENT Chapter 6: Seasonings & Flavorings WB p. 50 TUESDAY VIDEO Basic Kitchen Prep #2 (Aromatics and Flavorings) WB p 43</p>	Academic Standards: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0
W e d n e s d a y	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 LAB Traditional Pizza Sauce. CHECK OUT GRAND/MOTHER SAUCES ON P. 443 and/or CHART HERE (OPEN)</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0

		WEDNESDAY-THURSDAY VIDEO NOTES ASSIGNMENT on Seasonings, Flavorings, Aromatics	
T h u r s d a y	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-THURSDAY VIDEO NOTES ASSIGNMENT on Seasonings, Flavorings, Aromatics THURSDAY LAB: pizza crust</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0
F r i d a y	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: FRIDAY LAB assemble, bake and serve pizza.</p>	Academic Standards: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0