

Name:Kay Shores		Grading Quarter:2	Week Beginning: 10-16- 23
School Year: 2023-2024		Subject: Culinary Arts 2	
Monday	Notes:	Objective: Lesson overview:	Academic Standard:
Tuesday	Notes:	Objective: Student will 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; PREPARE BAKERY & PASTRY PRODUCTS Lesson Overview: TUESDAY ASSIGNMENT Ch 9 Breakfast Foods TUESDAY VIDEO NOTES ASSIGNMENT on Breakfast. 37 minutes	Academic Standards: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0, 10.0
Wednesd ay	Notes:	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; REPRE HOT FOODS; DEMONSTRATE PROPER USE OF SEASONINGS; PREPARE BAKERY & PASTRY PRODUCTS Lesson Overview: WEDNESDAY LAB Flavored butter & syrup, prep waffle batter WEDNESDAY VIDEO NOTES ASSIGNMENT on Eggs. 12 minutes	Academic Standard: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0, 10.0

Thursday	Notes:	<p>Objective:</p> <p>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; REPAIR HOT FOODS; DEMONSTRATE PROPER USE OF SEASONINGS; PREPARE BAKERY & PASTRY PRODUCTS</p> <p>Lesson Overview:</p> <p>THURSDAY LAB Prep and refrigerate Eggs Benedict Casserole. Serve Flavored Butter & Syrup with waffles</p> <p>THURSDAY VIDEO NOTES on Poaching Eggs & Hollandaise Sauce. 10 points.</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0, 10.0
Friday	Notes:	<p>Objective:</p> <p>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; REPAIR HOT FOODS; DEMONSTRATE PROPER USE OF SEASONINGS; PREPARE BAKERY & PASTRY PRODUCTS</p> <p>Lesson Overview:</p> <p>FRIDAY LAB Serve Eggs Benedict Casserole with the Mother Sauce Hollandaise</p> <p>FRIDAY LAB Use egg whites left from Hollandaise for Marshmallow Creme/Fluff</p>	Academic Standards: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0, 10.0