Name: Shores			Grading Quarter:2	Week Beginning: October 30	
School Year: 2023-2024			Subject: Culinary Arts 1		
M o n d a y	Notes:	SMALL COMMERC APPROPRIATELY U FOOD PREPARATIO Lesson overview: MONDAY ASSI	IAL WARES AND EQUIPM SE LARGE COMMERCIAL	GRADE EQUIPMENT; APPLY ute WB p 40	Academic Standard: 3.0, 4.0, 5.0, 6.0
T u e s d a	Notes:	SMALL COMMERC APPROPRIATELY U FOOD PREPARATION Lesson Overview: TUESDAY LAB (cheese) sauce.	IAL WARES AND EQUIPM SE LARGE COMMERCIAL ON TECHNIQUES Make refrigerator pr	GRADE EQUIPMENT; APPLY etzel dough and Mornay D/MOTHER SAUCES ON	Academic Standards: 3.0, 4.0, 5.0, 6.0
W e d n e s d a y	Notes:	Objective: Student will INTER SMALL COMMERC APPROPRIATELY U FOOD PREPARATIO Lesson Overview: WEDNESDAY I	PRET RECIPES; INTERPRE IAL WARES AND EQUIPM SE LARGE COMMERCIAL DN TECHNIQUES	T RECIPES; IDENTIFY AND USE ENT; IDENTIFY AND GRADE EQUIPMENT; APPLY Mornay sauce. Prep	Academic Standard: 3.0, 4.0, 5.0, 6.0

Т	Notes:	Objective:	Academic		
h		Student will INTERPRET RECIPES; INTERPRET RECIPES; IDENTIFY AND USE	Standard: 3.0, 4.0,		
		SMALL COMMERCIAL WARES AND EQUIPMENT; IDENTIFY AND	5.0, 6.0		
u		APPROPRIATELY USE LARGE COMMERCIAL GRADE EQUIPMENT; APPLY			
r		FOOD PREPARATION TECHNIQUES			
S					
d		Lesson Overview:			
u		THURSDAY LAB Make French Bread and Italian Sausage			
a		Rotini Soup			
У		•			
	Notes:	Objective:	Academic		
F		Student will INTERPRET RECIPES; INTERPRET RECIPES; IDENTIFY AND USE	Standards:		
r		SMALL COMMERCIAL WARES AND EQUIPMENT; IDENTIFY AND			
		APPROPRIATELY USE LARGE COMMERCIAL GRADE EQUIPMENT; APPLY			
'.		FOOD PREPARATION TECHNIQUES			
d					
a		Lesson Overview:			
у		FRIDAY LAB Make Toasted Garlic Bread and serve with			
		<u>Italian Sausage Rotini Soup</u>			