Name:Kay Shores			Grading Quarter:1	Week Beginning: 10-30-23	
School Year: 2023-2024			Subject: Culinary Arts 2		
M o n da y	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  Lesson overview:  MONDAY READING ASSIGNMENT Chapter 15 Fish & Shellfish (open here) WB p 44-45essential for Technical Skills Assessment MONDAY ASSIGNMENT Ch. 16.1 Meat WB p 46			Academic Standard: 3.0, 4.0, 5.0, 6.0
Tu es da y	Notes:	AND USE SMALL IDENTIFY AND A EQUIPMENT; AF Lesson Overviev	COMMERCIAL WARE PPROPRIATELY USE L PPLY FOOD PREPARAT	ARGE COMMERCIAL GRADE ION TECHNIQUES	Academic Standards: 3.0, 4.0, 5.0, 6.0
W e d n es da y	Notes:	AND USE SMALL IDENTIFY AND A EQUIPMENT; AF Lesson Overviev	COMMERCIAL WARE PPROPRIATELY USE L	ARGE COMMERCIAL GRADE ION TECHNIQUES	Academic Standard: 3.0, 4.0, 5.0, 6.0

	Notes:	Objective:	Academic
		Student will INTERPRET RECIPES; INTERPRET RECIPES; IDENTIFY	Standard: 3.0,
Th		AND USE SMALL COMMERCIAL WARES AND EQUIPMENT;	4.0, 5.0, 6.0
ur		IDENTIFY AND APPROPRIATELY USE LARGE COMMERCIAL GRADE	
		EQUIPMENT; APPLY FOOD PREPARATION TECHNIQUES	
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		Lesson Overview:	
		THURSDAY LAB omelets & stuffed French toast	
	Notes:	Objective:	Academic
		Student will INTERPRET RECIPES; INTERPRET RECIPES; IDENTIFY	Standards:
		AND USE SMALL COMMERCIAL WARES AND EQUIPMENT;	
Fr		IDENTIFY AND APPROPRIATELY USE LARGE COMMERCIAL GRADE	
id		EQUIPMENT; APPLY FOOD PREPARATION TECHNIQUES	
ay			
		Lesson Overview:	
		FRIDAY ASSIGNMENT Ch 21 Menus WB p 42-43	