

Name: Kay Shores		Grading Quarter: 2	Week Beginning: 11-13-23
School Year: 2023-2024		Subject: Culinary Arts 2	
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</p> <p>Lesson overview:</p> <p>MONDAY ASSIGNMENT Do Practice test #1 for TSA (Technical Skills Assessment)</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</p> <p>Lesson Overview:</p> <p>TUESDAY ASSIGNMENT Do Practice test #2 for TSA (Technical Skills Assessment)</p>	Academic Standards: 3.0, 4.0, 5.0, 6.0
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</p> <p>Lesson Overview:</p> <p>WEDNESDAY LAB Make and bake pumpkin pie</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0
T h u r	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</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0

sd ay		Lesson Overview: THURSDAY LAB Serve pumpkin pie with whipped cream	
Fr id ay	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</p> <p>Lesson Overview: FRIDAY (shorter classes due to longer Advisory) PRACTICE TSA test #3, CA 3 MANAGER TEST</p>	Academic Standards: 3.0, 4.0, 5.0, 6.0