Name:Kay Shores			Grading Quarter: 2	Week Beginning:	g: 11-13-23	
School Year: 2023-2024			Subject: Culinar			
M o n d 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  Lesson overview:  MONDAY ASSIGNMENT Do Practice test #1 for TSA (Technical Skills Assessment)			Academic Standard: 3.0, 4.0, 5.0, 6.0	
T u es d ay	Notes:	AND USE SMALL IDENTIFY AND A EQUIPMENT; AF Lesson Overviev	COMMERCIAL WARE APPROPRIATELY USE LA PPLY FOOD PREPARAT  W:  NMENT Do Practice te	ARGE COMMERCIAL GRADE	Academic Standards: 3.0, 4.0, 5.0, 6.0	
W e d n es d ay	Notes:	Objective: Student will INT AND USE SMALL IDENTIFY AND A EQUIPMENT; AF	ERPRET RECIPES; INTE COMMERCIAL WARE PPROPRIATELY USE L PPLY FOOD PREPARAT	ARGE COMMERCIAL GRADE ION TECHNIQUES	Academic Standard: 3.0, 4.0, 5.0, 6.0	
T h ur	Notes:	AND USE SMALL	COMMERCIAL WARE	ARGE COMMERCIAL GRADE	Academic Standard: 3.0, 4.0, 5.0, 6.0	

sd ay		Lesson Overview:	
		THURSDAY LAB Serve pumpkin pie with whipped cream	
	Notes:	Objective: Student will INTERPRET RECIPES; INTERPRET RECIPES; IDENTIFY	Academic Standards:
		AND USE SMALL COMMERCIAL WARES AND EQUIPMENT;	3.0, 4.0, 5.0,
Fr		IDENTIFY AND APPROPRIATELY USE LARGE COMMERCIAL GRADE	6.0
id		EQUIPMENT; APPLY FOOD PREPARATION TECHNIQUES	
ay			
		Lesson Overview:	
		FRIDAY (shorter classes due to longer Advisory) PRACTICE TSA test #3, CA 3 MANAGER TEST	