

Name: Shores		Grading Quarter:3	Week Beginning: February 12
School Year: 2023-2024		Subject: Culinary Arts 2	
Mon day	Notes:	<p>Objective: Student will interpret recipes; identify, use small commercial wares, equipment; identify, use large commercial grade equipment; apply food preparation techniques; prepare hot foods; demonstrate proper use of seasonings.</p> <p>Lesson overview: VIDEO--Purchasing, Receiving and Storage WB p 18-19</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0
Tues day	Notes:	<p>Objective: Student will interpret recipes; identify, use small commercial wares, equipment; identify, use large commercial grade equipment; apply food preparation techniques; prepare hot foods; demonstrate proper use of seasonings.</p> <p>Lesson Overview: LAB Pasta menu: Creamy Sausage Mostoccioli, Fettucine Alfredo with Chicken, Pasta Carbonara, Chow Mein</p>	Academic Standards: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0
Wed nesd ay	Notes:	<p>Objective: Student will interpret recipes; identify, use small commercial wares, equipment; identify, use large commercial grade equipment; apply food preparation techniques; prepare hot foods; demonstrate proper use of seasonings.</p> <p>Lesson Overview: <u>LAB Potato menu day 1: Twice Baked, Duchess, Anna, Au Gratin (cheesy scalloped)</u></p>	Academic Standard: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0

Thurs day	Notes:	<p>Objective: Student will interpret recipes; identify, use small commercial wares, equipment; identify, use large commercial grade equipment; apply food preparation techniques; prepare hot foods; demonstrate proper use of seasonings.</p> <p>Lesson Overview:</p> <p><u>LAB Potatoes day 2</u></p>	<p>Academic Standard: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0</p>
Frida y	Notes:	<p>Objective: Student will</p> <p>Lesson Overview:</p>	<p>Academic Standards:</p>