

Name: Shores		Grading Quarter:3	Week Beginning: February 20
School Year: 2023-2024		Subject: Culinary Arts 2	
Monday			
Tuesday	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: Examples of Grand/Mother Sauces & Small/Derivative Sauces (open). REVIEW 4 GRAND/MOTHER SAUCES BECHAMEL & VELOUTE from CA 1. Chapter 14.1 Stocks, Chapter 14.2 Sauces, 14.3 Soups (NEW INFO, no longer review) WB p 37-38, 55 points</p>	Academic Standards: 3.0, 4.0, 5.0, 6.0
Wednesday	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: LAB Mother Sauce Espagnol--2 kitchens work on 1 large Espagnol recipe, 1 large Bechamel recipe and 1 large Veloute recipe (big enough for both groups to make their own Beef Pot Pie). Use Mother sauces to make Beef Pot Pie sauce.</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0

Thursda 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: Serve Beef pot pie.</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0
Friday	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: Chapter 20.3, Serving the Meal, Questions WB p 36 CH 20.4 Handling Complaints and Problems WB p 36</p>	Academic Standards: 3.0, 4.0, 5.0, 6.0

Name:Kay Shores		Grading Quarter:3	Week Beginning: February 20
School Year: 2023-2024		Subject: Culinary Arts 1	
Monday	Notes:		Academic Standard: 3.0, 4.0, 5.0, 6.0

Tuesday	Notes:	<p>Objective:</p> <p>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 LAB cook rice for stir fry</p> <p>TUESDAY VIDEO--Watch demonstration video for Stir Fry Lab WB p 32</p>	Academic Standards: 3.0, 4.0, 5.0, 6.0
Wednesday	Notes:	<p>Objective:</p> <p>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--RECIPE P 2-3, prep Stir Fry ingredients</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0
Thursday	Notes:	<p>Objective:</p> <p>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>THURSDAY LAB--make and serve Stir Fry</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0
Friday	Notes:	<p>Objective: Objective:</p> <p>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>FRIDAY ASSIGNMENT Ch 22 Nutrition WB p 47, 17 points</p>	Academic Standards: 3.0, 4.0, 5.0, 6.0

