Name: Shores			Grading Quarter:3	Week Beginnir	ng: February 20	
School Year: 2023-2024			Subject: Culinary Arts 2			
Monday						
Tuesday	Notes:	IDENTIFY AI EQUIPMENT COMMERCI PREPARATION Lesson Over Examples of Sauces (oper BECHAMEL Chapter 14.	I INTERPRET RECIPES; IN NO USE SMALL COMME T; IDENTIFY AND APPRO AL GRADE EQUIPMENT ON TECHNIQUES rview: f Grand/Mother Sauces en). REVIEW 4 GRAND/N & VELOUTE from CA 1. 2 Sauces, 14.3 Soups (No. 10).	RCIAL WARES AND OPRIATELY USE LARGE S APPLY FOOD & Small/Derivative MOTHER SAUCES Chapter 14.1 Stocks,	Academic Standards: 3.0, 4.0, 5.0, 6.0	
Wednes day	Notes:	IDENTIFY AI EQUIPMENT COMMERCI PREPARATION Lesson Over LAB Mother Espagnol re Veloute rec	will INTERPRET RECIPES; INTERPRET RECIPES; AND USE SMALL COMMERCIAL WARES AND ENT; IDENTIFY AND APPROPRIATELY USE LARGE RCIAL GRADE EQUIPMENT; APPLY FOOD TION TECHNIQUES verview: her Sauce Espagnol2 kitchens work on 1 large recipe, 1 large Bechamel recipe and 1 large ecipe (big enough for both groups to make their Fot Pie). Use Mother sauces to make Beef Pot		Academic Standard: 3.0, 4.0, 5.0, 6.0	

	Notes:	Objective:	Academic Standard:
		Student will INTERPRET RECIPES; INTERPRET RECIPES;	3.0, 4.0, 5.0, 6.0
		IDENTIFY AND USE SMALL COMMERCIAL WARES AND	
		EQUIPMENT; IDENTIFY AND APPROPRIATELY USE LARGE	
Thursda		COMMERCIAL GRADE EQUIPMENT; APPLY FOOD	
у		PREPARATION TECHNIQUES	
		Lesson Overview:	
		Serve Beef pot pie.	
	Notes:	Objective:	Academic Standards:
		Student will INTERPRET RECIPES; INTERPRET RECIPES;	3.0, 4.0, 5.0, 6.0
		IDENTIFY AND USE SMALL COMMERCIAL WARES AND	
		EQUIPMENT; IDENTIFY AND APPROPRIATELY USE LARGE	
		COMMERCIAL GRADE EQUIPMENT; APPLY FOOD	
Friday		PREPARATION TECHNIQUES	
		Lesson Overview:	
		Chapter 20.3, Serving the Meal, Questions WB p 36	
		CH 20.4 Handling Complaints and Problems WB p 36	

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:	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: TUESDAY LAB cook rice for stir fry TUESDAY VIDEOWatch demonstration video for Stir Fry	Academic Standards: 3.0, 4.0, 5.0, 6.0
Wednes day	Notes:	Descrive: 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	Academic Standard: 3.0, 4.0, 5.0, 6.0
	Notes:	Lesson Overview: WEDNESDAY LABRECIPE P 2-3, prep Stir Fry ingredients Objective: Student will INTERPRET RECIPES; INTERPRET RECIPES; IDENTIFY AND USE SMALL COMMERCIAL WARES AND EQUIPMENT; IDENTIFY AND APPROPRIATELY USE LARGE	Academic Standard: 3.0, 4.0, 5.0, 6.0
Thursda y		COMMERCIAL GRADE EQUIPMENT; APPLY FOOD PREPARATION TECHNIQUES Lesson Overview: THURSDAY LABmake and serve Stir Fry	
Friday	Notes:	Objective: 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: FRIDAY ASSIGNMENT Ch 22 Nutrition WB p 47, 17 points	Academic Standards: 3.0, 4.0, 5.0, 6.0