

Name:Kay Shores		Grading Quarter:3	Week Beginning: February 26
School Year: 2023-2024		Subject: Culinary Arts 1	
Monday	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; PREPARE BAKERY AND PASTRY PRODUCTS</p> <p>Lesson overview: <b><u>MONDAY VIDEO DEMONSTRATION Proper Measuring WB p 36. MONDAY LAB Measure ingredients for muffins</u></b></p>	Academic Standard: 3.0, 4.0, 5.0, 6.0, 10.0
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: <b><u>TUESDAY LAB: Make &amp; bake muffins &amp; day 1 for salad: Prep Items for Tossed Salad: 3 salad dressings, candied walnuts and croutons RECIPE P 4-5</u></b></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: <b><u>WEDNESDAY VIDEO-- Tossed Salad Demonstration. Click here to see video. WEDNESDAY LAB Salad day 2: make &amp; serve tossed salad. Boil eggs for Deviled Eggs RECIPE P 6 OR TEXAS CAVIAR</u></b></p>	Academic Standard: 3.0, 4.0, 5.0, 6.0, 10.0

Thursd 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: <b><u>THURSDAY LAB make and serve deviled eggs OR TEXAS CAVIAR.</u></b> <b><u>THURSDAY ASSIGNMENT Chapter 10 Garde Manger (GAHRD monh-ZHAY) WB p 47, 21 points</u></b></p>	Academic Standard: 3.0, 4.0, 5.0, 6.0, 10.0
Friday	Notes:	<p>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</p> <p>Lesson Overview: <b><u>FRIDAY ASSIGNMENT Ch. 12 Fruits &amp; Vegetables WB p 48</u></b> <b><u>Culinary Math lesson</u></b></p>	Academic Standards:

Name:Kay Shores		Grading Quarter:3	Week Beginning: February 26
School Year: 2023-2024		Subject: Culinary Arts 2	
Monda 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; PREPARE HOT FOODS</p> <p>Lesson overview: <b><u>MONDAY VIDEO BASIC KITCHEN PREP #4 WB p 20, 30 points. MONDAY LAB Cream of any vegetable soup (peas/bacon, carrot, mushroom, onion, potatoes, tomatoes)</u></b></p>	Academic Standard: 3.0, 4.0, 5.0, 6.0, 7.0

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; PREPARE HOT FOODS; PREPARE BAKERY &amp; PASTRY PRODUCTS</p> <p>Lesson Overview: <b><u>TUESDAY LAB day 1 French bread &amp; French onion soup</u></b></p>	Academic Standards: 3.0, 4.0, 5.0, 6.0, 7.0, 10.0
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; PREPARE HOT FOODS; PREPARE BAKERY &amp; PASTRY PRODUCTS</p> <p>Lesson Overview: <b><u>WEDNESDAY LAB day 2 Serve cheesy garlic toast with French onion soup</u></b></p>	Academic Standard: 3.0, 4.0, 5.0, 6.0, 7.0, 10.0
Thursday	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; PREPARE HOT FOODS</p> <p>Lesson Overview: <b><u>THURSDAY LAB Soup Menu day 1: SW Corn Chowder, Pizza Soup, Creamy Chicken Tortilla Soup, Bumblebee Stew, Curried Coconut Soup</u></b></p>	Academic Standard: 3.0, 4.0, 5.0, 6.0, 7.0
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; PREPARE HOT FOODS</p> <p>Lesson Overview: <b><u>FRIDAY LAB Soup Menu: serve, day 2</u></b> <b><u>FRIDAY VIDEO NOTES on Soup</u></b></p>	Academic Standards: 3.0, 4.0, 5.0, 6.0, 7.0