Name:Kay Shores			Grading Quarter:1	Week Beginning: 10-2-23	
School Year: 2023-2024			Subject: Culinary Arts 2		
Monday	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 REVIEW FOR MIDTERM EXAM			
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; PREPARE HOT FOODS; DEMONSTRATE PROPER USE OF SEASONINGS; GARDE MANGER Lesson Overview:			Academic Standards: 1.0, 2.0, 3.0, 4.0, 5.0, 6.0, 7.0, 8.0, 9.0
Wednesd ay	Notes:	RECIPES; IDENTII WARES AND EQU APPROPRIATELY EQUIPMENT; AP TECHNIQUES; PR	ERPRET RECIPES; I FY AND USE SMAL JIPMENT; IDENTII USE LARGE COMI PLY FOOD PREPAI REPARE HOT FOOL PROPER USE OF S	LL COMMERCIAL FY AND MERCIAL GRADE RATION DS;	Academic Standard: 1.0, 2.0, 3.0, 4.0, 5.0, 6.0, 7.0, 8.0, 9.0

	Notes:	Objective:	Academic
		Student will INTERPRET RECIPES; INTERPRET	Standard: 1.0,
		RECIPES; IDENTIFY AND USE SMALL COMMERCIAL	2.0, 3.0, 4.0,
		WARES AND EQUIPMENT; IDENTIFY AND	5.0, 6.0, 7.0,
		APPROPRIATELY USE LARGE COMMERCIAL GRADE	8.0, 9.0
Thursday		EQUIPMENT; APPLY FOOD PREPARATION	
		TECHNIQUES; PREPARE HOT FOODS;	
		DEMONSTRATE PROPER USE OF SEASONINGS;	
		GARDE MANGER	
		Lesson Overview:	
		LAB: CELEBRATION! RECIPES	
	Notes:	Objective: Objective:	Academic
			Standards:
Friday			
,			
		Lesson Overview:	