Name:Kay Shores		Grading Quarter:1	Week Beginning: March 19
School Year: 2023-2024		Subject: Culinary Arts 1	
Monday			
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 Lesson Overview: **TUESDAY ASSIGNMENT Chapter 13: Grains, Legumes and Pasta. Click here, write answers on own paper. TUESDAY VIDEO NOTES ASSIGNMENT on Seasonings, Flavorings, Aromatics. WRITE NOTES ON OWN PAPER.**	Academic Standards: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0
Wednesday	Notes:	Objective: Student will APPLY SANITATION & SAFETY PROCEDURES; 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 Lesson Overview: **WEDNESDAY LAB Mashed potatoes and chicken gravy. CHECK OUT GRAND/MOTHER SAUCES ON P. 443 and/or CHART HERE (OPEN)**	Academic Standard: 1.0, 3.0, 4.0, 5.0, 6.0, 7.0, 8.0

Thursday	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 Lesson Overview: **THURSDAY LAB Make bean dip, serve with tortilla chips.**	Academic Standard: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0
Friday	Notes:	Objective: Lesson Overview: **FRIDAY ASSIGNMENT Chapter 7.2 Working Together & 7.3 Food Presentation.** **WORKBOOK PAGE 32** **FRIDAY VIDEO ASSIGNMENT Basic Kitchen Prep #2 (Aromatics and Flavorings, 17 min)** **WORKBOOK P 38.**	Academic Standards: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0