

Name:Kay Shores		Grading Quarter:4	Week Beginning: March 19
School Year: 2023-2024		Subject: Culinary Arts 2	
Mon day			
Tues day	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; DEMONSTRATE PROPER USE OF SEASONINGS</p> <p>Lesson Overview: Review moist heat cooking methods used in CA 1. TUESDAY ASSIGNMENT: Chapter 8.2 Moist-Heat Cooking Methods (for TOUGH CUTS of meat) WB p 39 TUESDAY VIDEO: Braising, a Combination Cooking Method (uses Dry AND Moist cooking) 12 min video WB p 23</p>	Academic Standards: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0
Wed nesd 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; PREPARE HOT FOODS; DEMONSTRATE PROPER USE OF SEASONINGS</p> <p>Lesson Overview: WEDNESDAY LAB Day 1 Chicken & Dumplings p 47 recipe book</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0

Thurs day	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; DEMONSTRATE PROPER USE OF SEASONINGS</p> <p>Lesson Overview: THURSDAY LAB Day 2 Chicken & Dumplings p 47 recipe book. THURSDAY VIDEO--Facilities, Cleaning, Sanitizing, Pest Management</p>	<p>Academic Standard: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0</p>
Frid 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; PREPARE HOT FOODS; DEMONSTRATE PROPER USE OF SEASONINGS</p> <p>Lesson Overview: FRIDAY ASSIGNMENT--Facilities, Cleaning, Sanitizing, Pest Management WB PAGE 24-29</p>	<p>Academic Standards: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0</p>