

Name:Kay Shores		Grading Quarter:4	Week Beginning: March 25
School Year: 2023-2024		Subject: Culinary Arts 2	
Mon 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: MONDAY VIDEO BASIC KITCHEN PREP #4 WB p 20, 30 points MONDAY 20 VIDEO NOTES ON OWN PAPER on grains, legumes, pasta and potatoes. 9 videos</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0
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: TUESDAY LAB Day 1 Chicken Curry recipe</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 Serve curry recipe with rice. WAFFLE LAB Day 1 Waffle batter, syrup</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0

Thurs day	Notes:	<p>Objective:</p> <p>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:</p> <p>THURSDAY LAB Serve waffles with butter and syrup. Make flavored butter for next week.</p>	<p>Academic Standard:</p> <p>3.0, 4.0, 5.0, 6.0, 7.0, 8.0,</p>
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