

Name: Shores		Grading Quarter:4	Week Beginning: March 25
School Year: 2023-2024		Subject: Culinary Arts 1	
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 LAB Traditional Pizza Sauce. RECIPE P 10, CHECK OUT GRAND/MOTHER SAUCES ON P. 443 and/or CHART HERE (OPEN). MONDAY TEXTBOOK ASSIGNMENT Chapter 6.1: Seasonings & Flavorings. WB p 50, 20 pts</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0
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: pizza crust, RECIPE P 11 TUESDAY TEXTBOOK ASSIGNMENT Chapter 6.2, 6.3, 6.4 Seasonings & Flavorings. WB p 50, 23 pts</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:</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0

		<u>WEDNESDAY LAB assemble, bake and serve pizza. RECIPE P 12</u>	
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 ASSIGNMENT Chapter 8: Dry Heat and Moist Heat Cooking Methods. WB p 49, 21 points</p>	Academic Standard: 3.0, 4.0, 5.0, 6.0, 7.0, 8.0
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