Name: Shores		Grading Quarter:4	Week Beginning: April 1
School Year: 2023-2024		Subject: Culinary Arts 1	
Mon day	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 ASSIGNMENT Ch 9 Breakfast Foods, WB page 30, 27 points** **MONDAY ASSIGNMENT -Ch. 20.3, Serving the Meal & Ch. 20.4 Handling Complaints and Problems WB p 36, 17 points**	Academic Standard: 3.0, 4.0, 5.0, 6.0
Tues day	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: **TUESDAY ASSIGNMENT Ch 21 Menus WB p 42-43 45 points**	Academic Standards: 3.0, 4.0, 5.0, 6.0
Wed nesd ay	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: **WEDNESDAY ASSIGNMENT Ch 15 Fish & Shellfish WB p. 44-45, 34 points**	Academic Standard: 3.0, 4.0, 5.0, 6.0

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 Lesson Overview: **THURSDAY LAB Pancakes with flavored butter, syrup. Prep omelet fillings**	Academic Standard: 3.0, 4.0, 5.0, 6.0
Friday	Notes:	Objective: Objective: Lesson Overview:	Academic Standards: 3.0, 4.0, 5.0, 6.0