

Name:Kay Shores		Grading Quarter:4	Week Beginning: April 1
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;</p> <p>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</p>	Academic Standard: 1.0, 2.0, 3.0, 4.0, 5.0, 6.0, 7.0, 8.0, 9.0
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; GARDE MANGER</p> <p>Lesson Overview: <u>TUESDAY ASSIGNMENT Ch 21 Menus WB p 42-43 45 points</u></p>	Academic Standards: 1.0, 2.0, 3.0, 4.0, 5.0, 6.0, 7.0, 8.0, 9.0
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: 1.0, 2.0, 3.0, 4.0, 5.0, 6.0, 7.0, 8.0, 9.0

		WEDNESDAY ASSIGNMENT Ch 15 Fish & Shellfish WB p. 44-45, 34 points	
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; GARDE MANGER</p> <p>Lesson Overview: THURSDAY LAB Pancakes with flavored butter, syrup. Prep omelet fillings</p>	Academic Standard: 1.0, 2.0, 3.0, 4.0, 5.0, 6.0, 7.0, 8.0, 9.0
Frida y	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; GARDE MANGER</p> <p>Lesson Overview: FRIDAY LAB Omelets</p>	Academic Standards: 1.0, 2.0, 3.0, 4.0, 5.0, 6.0, 7.0, 8.0, 9.0