Name: Shores		Grading Quarter:4	Week Beginning: April 8
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 LAB Make peanut butter cookies**	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 LAB CHECK OUT GRAND/MOTHER SAUCES ON P. 443 AND/OR CHART HERE (OPEN)** **Prep gravy (MOTHER/GRAND SAUCE bechamel with sausage), measure biscuit ingredients for tomorrow. TUESDAY ASSIGNMENT Ch. 18.2 Biscuits & Scones. WB p. 52, 9 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 DEMO & LAB Biscuits, serve with sausage gravy.**	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 Make French Bread and Italian Sausage Rotini Soup**	Academic Standard: 3.0, 4.0, 5.0, 6.0
Friday	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: **FRIDAY LAB Make Toasted Garlic Bread and serve with Italian Sausage Rotini Soup**	Academic Standards: