Name:Kay Shores		Grading Quarter:4	Week Beginning: April 8
School Year: 2023-2024		Subject: Culinary Arts 2	
Monday	Notes:	Objective: Student will 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; PREPARE BAKERY & PASTRY PRODUCTS Lesson overview: **MONDAY LAB Prep and refrigerate Eggs Benedict Casserole,** and French toast	
Tuesday	Notes:	Objective: Student will 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; PREPARE BAKERY & PASTRY PRODUCTS Lesson Overview: **TUESDAY LAB Make blender Hollandaise. Serve Eggs Benedict Casserole with Hollandaise Sauce. MAKE MARSHMALLOW CREME WITH EGG WHITES**	
Wednesday	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; REPARE HOT FOODS; DEMONSTRATE PROPER USE OF SEASONINGS; PREPARE BAKERY & PASTRY PRODUCTS Lesson Overview: **WEDNESDAY LAB day 1 Triple chocolate cake roll (rolled cake, ganache and mousse)**	

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; REPARE HOT FOODS; DEMONSTRATE PROPER USE OF SEASONINGS; PREPARE BAKERY & PASTRY PRODUCTS Lesson Overview: **THURSDAY LAB day 2 Triple chocolate cake roll (rolled cake, ganache and mousse) reminder: milk chocolate chips in vanilla cake roll**
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; REPARE HOT FOODS; DEMONSTRATE PROPER USE OF SEASONINGS; PREPARE BAKERY & PASTRY PRODUCTS Lesson Overview: **FRIDAY ASSIGNMENT Ch. 16.1 Meat , 24 points**