

Name: Shores		Grading Quarter:4	Week Beginning: April 15
School Year: 2023-2024		Subject: Culinary Arts 1	
Mon day	Notes:	<p>Objective: Student will PREPARE BAKERY & PASTRY PRODUCTS</p> <p>Lesson overview: MONDAY LAB White Strawberry Muffins. Recipe from Shores. MAKE CHOICES for Chocolate Bark Candy</p>	Academic Standard: 10.0
Tues day	Notes:	<p>Objective: Student will PREPARE BAKERY & PASTRY PRODUCTS</p> <p>Lesson Overview: TUESDAY LAB Peanut Butter Cake Bars. Recipe from Shores</p>	Academic Standards: 10.0
Wed nesd ay	Notes:	<p>Objective: Student will PREPARE BAKERY & PASTRY PRODUCTS</p> <p>Lesson Overview: WEDNESDAY LAB Mint Chocolate Cookies, refrigerate dough. Recipe book p 36. Make Strawberry Sauce, crepe batter, toasted almonds for Creamy Almond Crepes with Fruit Sauce.</p>	Academic Standard: 10.0
Thurs day	Notes:	<p>Objective: Student will PREPARE BAKERY & PASTRY PRODUCTS</p> <p>Lesson Overview: THURSDAY LAB Serve Creamy Almond Crepes with Strawberry Sauce. Garnish. Recipe book p 30-31</p>	Academic Standard: 10.0

Frida y	Notes:	Objective: PREPARE BAKERY & PASTRY PRODUCTS Lesson Overview: FRIDAY LAB Bake Mint Chocolate Cookies	Academic Standards:10.0
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