

Name: Shores		Grading Quarter: 4	Week Beginning: April 29
School Year: 2023-2024		Subject: Culinary Arts 1	
Mon day	Notes:	<p>Objective: Student will APPLY FOOD PREPARATION TECHNIQUES, DEMONSTRATE PROPER USE OF SEASONINGS, PREPARE BAKERY AND PASTRY PRODUCTS</p> <p>Lesson overview: MONDAY LAB Pizza Sauce & Almond Thins (cookies)</p>	Academic Standard: 6.0, 8.0, 10.0
Tues day	Notes:	<p>Objective: Student will APPLY FOOD PREPARATION TECHNIQUES, DEMONSTRATE PROPER USE OF SEASONINGS, PREPARE BAKERY AND PASTRY PRODUCTS</p> <p>Lesson Overview: TUESDAY LAB Pizza crust & bake cookies</p>	Academic Standards: 6.0, 8.0, 10.0
Wed nesd ay	Notes:	<p>Objective: Student will APPLY FOOD PREPARATION TECHNIQUES, DEMONSTRATE PROPER USE OF SEASONINGS, PREPARE BAKERY AND PASTRY PRODUCTS</p> <p>Lesson Overview: WEDNESDAY LAB serve calzones <u>with extra pizza sauce</u></p>	Academic Standard: 6.0, 8.0, 10.0
Thurs day	Notes:	<p>Objective: Student will APPLY FOOD PREPARATION TECHNIQUES, DEMONSTRATE PROPER USE OF SEASONINGS, PREPARE BAKERY AND PASTRY PRODUCTS</p> <p>Lesson Overview: THURSDAY ASSIGNMENT Chapter 8: Dry Heat and Moist Heat Cooking Methods. WB p 49, 21 points</p>	Academic Standard: 6.0, 8.0, 10.0

		THURSDAY ASSIGNMENT VIDEO SAUTE WB p 40, 25 points	
Frida y	Notes:	<p>Objective: APPLY FOOD PREPARATION TECHNIQUES, DEMONSTRATE PROPER USE OF SEASONINGS, PREPARE BAKERY AND PASTRY PRODUCTS</p> <p>Lesson Overview: <u>FRIDAY VIDEO NOTES 3 Videos on yeast dough, 20 minutes---CLICK HERE, take 5 notes on OWN PAPER, each video for a total of 15 points</u></p>	Academic Standards: 6.0, 8.0, 10.0