

Name: Shores		Grading Quarter:2	Week Beginning: May 6
School Year: 2023-2024		Subject: Culinary Arts 1	
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 Chapter 17 Yeast Breads, Rolls & Pastry WB p 52-53. SEVERAL STUDENTS DIDN'T FINISH THIS LAST WEEK.</p> <p><u>MONDAY VIDEO NOTES 3 Videos on yeast dough---take 5 notes on each video for a total of 15 points. 22+ minutes</u></p> <p><u>MONDAY VIDEO on cinnamon rolls</u></p>	Academic Standard: 3.0, 4.0, 5.0, 6.0
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</p> <p>Lesson Overview: <u>TUESDAY LAB Chocolate chip cookie dough</u></p>	Academic Standards: 3.0, 4.0, 5.0, 6.0

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</p> <p>Lesson Overview: WEDNESDAY REVIEW YEAST DOUGH</p> <p><u>WEDNESDAY LAB Bake chocolate chip cookie dough</u></p>	Academic Standard: 3.0, 4.0, 5.0, 6.0
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</p> <p>Lesson Overview: THURSDAY ASSIGNMENT ----Ch 19.1 Chocolate, WB p 53 Ch 19.2 Custards, Mousses & Frozen Desserts, WB p. 53</p> <p><u>THURSDAY VIDEO NOTES on Chocolate & Frozen Desserts. 22 minutes. 25 notes/25 point assignment</u></p>	Academic Standard: 3.0, 4.0, 5.0, 6.0
Frida y	Notes:	<p>Objective: Objective:</p> <p>Lesson Overview:</p>	Academic Standards: