

Culinary Arts: Weekly Rolling Agenda: June 9th- June 13th

Unit: Class Wrap Up Learning Target: Students can examine the fundamentals of the food industry. Students can identify and demonstrate knowledge of the skills needed for success in the food industry. Students can incorporate a variety of cooking methods used in the food industry.	Materials needed: <ol style="list-style-type: none"> 1. A folder 2. Pens or Pencils 3. Highlighters (3) 4. A charged Chromebook - <i>every</i> day! 	G.C. Codes: Hour 4: epzjens Hour 5: rqz3yzs Hour 6: z5z5rzx
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Monday 6/9	Tuesday 6/10	Wednesday 6/11	Thursday 6/12	Friday 6/13
Agenda: Clean and Organize Kitchens- This will count as your "final exam" To do:	Agenda: Course Reflection Organize Kitchens To do:	Agenda: Final Exams 1-3 To do:	Agenda: Finals Exam 4-6 You do not need to be in class for exam time.. To do:	Agenda: School's out for summer:) Enjoy! To do:

Helpful Resources:

[Culinary Arts Syllabus](#)

Culinary Arts: Weekly Rolling Agenda: June 2nd - June 6th

Unit: Eggs Unit Learning Target: Students can examine the fundamentals of the food industry. Students can identify and demonstrate knowledge of the skills needed for success in the food industry. Students can incorporate a variety of cooking methods used in the food industry.	Materials needed: <ol style="list-style-type: none"> 5. A folder 6. Pens or Pencils 7. Highlighters (3) 8. A charged Chromebook - <i>every</i> day! 	G.C. Codes: Hour 4: epzjens Hour 5: rqz3yzs Hour 6: z5z5rzx
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Monday 6/2	Tuesday 6/3	Wednesday 6/4	Thursday 6/5	Friday 6/6
Agenda: Good Eats: The Egg Files Video Plan the 4 Egg Challenge To do:	Agenda: 4 Egg Challenge To do:	Agenda: Upload pictures to Classroom The Importance of Breakfast Assignment To do:	Agenda: Omelets 101 Annotate Recipes and choose fillings To do:	Agenda: Omelet Lab To do:

Helpful Resources:

[Culinary Arts Syllabus](#)

Culinary Arts: Weekly Rolling Agenda: May 26th- May 30th

Unit: Cheese Unit Learning Target: Students can examine the fundamentals of the food industry. Students can identify and demonstrate knowledge of the skills needed for success in the food industry. Students can incorporate a variety of cooking methods used in the food industry.	Materials needed: 9. A folder 10. Pens or Pencils 11. Highlighters (3) 12. A charged Chromebook - <i>every day!</i>	G.C. Codes: Hour 4: epzjens Hour 5: rqz3yzs Hour 6: z5z5rzx
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Monday 5/26	Tuesday 5/27	Wednesday 5/28	Thursday 5/29	Friday 5/30
Agenda: Memorial Day- No School	Agenda: Preparing a roux- video demonstration	Agenda: Macaroni and cheese lab	Agenda: Sample and evaluate	Agenda: Eggs article with questions

	Annotate macaroni and cheese recipes			
To do:	To do:	To do:	To do:	To do:

Helpful Resources:

[Culinary Arts Syllabus](#)

Culinary Arts: Weekly Rolling Agenda: May 19th- May 23rd

Unit: Cheese Unit Learning Target: Students can examine the fundamentals of the food industry. Students can identify and demonstrate knowledge of the skills needed for success in the food industry. Students can incorporate a variety of cooking methods used in the food industry.	Materials needed: 13. A folder 14. Pens or Pencils 15. Highlighters (3) 16. A charged Chromebook - <i>every day!</i>	G.C. Codes: Hour 4: epzjens Hour 5: rqz3yzs Hour 6: z5z5rzx
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Monday 5/19	Tuesday 5/20	Wednesday 5/21	Thursday 5/22	Friday 5/23
Agenda: Cheese One-Pagers Introduce and workday To do:	Agenda: Community Service Day To do:	Agenda: Complete One-Pager Taste Test Fresh Cheese Varieties To do: Turn in One-Pager	Agenda: Ripened Cheese Tasting To do:	Agenda: PD Day- No School To do:

Helpful Resources:

[Culinary Arts Syllabus](#)

Culinary Arts: Weekly Rolling Agenda: May 12- May 16th

Unit: Milk and Cheese Unit Learning Target: Students can examine the fundamentals of the food industry. Students can identify and demonstrate knowledge of the skills needed for success in the food industry. Students can incorporate a variety of cooking methods used in the food industry.	Materials needed: 17. A folder 18. Pens or Pencils 19. Highlighters (3) 20. A charged Chromebook - <i>every day!</i>	G.C. Codes: Hour 4: epzjens Hour 5: rqz3yzs Hour 6: z5z5rzx
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Monday 5/12	Tuesday 5/13	Wednesday 5/14	Thursday 5/15	Friday 5/16
Agenda: Dairy Packet Prep various puddings To do:	Agenda: Pudding Comparison To do:	Agenda: Annotate Tres Leches Cake recipes Prepare the cakes To do:	Agenda: Day 2 To do:	Agenda: Day 3- sample and evaluate To do:

Helpful Resources:

[Culinary Arts Syllabus](#)

Culinary Arts: Weekly Rolling Agenda: May 5th- May 9th

Unit: Grains Unit Learning Target: Students can examine the fundamentals of the food industry. Students can identify and demonstrate knowledge of the skills needed for success in the food industry. Students can incorporate a variety of cooking methods used in	Materials needed: 21. A folder 22. Pens or Pencils 23. Highlighters (3) 24. A charged Chromebook - <i>every day!</i>	G.C. Codes: Hour 4: epzjens Hour 5: rqz3yzs Hour 6: z5z5rzx
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the food industry.		
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Monday 5/5	Tuesday 5/6	Wednesday 5/7	Thursday 5/8	Friday 5/9
Agenda: Grains Investigation Complete Annotate Quinoa Bites Recipes To do:	Agenda: Prepare and store Quinoa Annotate Oatmeal Pancakes Recipes To do:	Agenda: Quinoa Bites Lab To do:	Agenda: Oatmeal Pancakes Lab To do:	Agenda: Catch Up Day To do:

Helpful Resources:

[Culinary Arts Syllabus](#)

Culinary Arts: Weekly Rolling Agenda: April 28th- May 2nd

Unit: Grains Unit Learning Target: Students can examine the fundamentals of the food industry. Students can identify and demonstrate knowledge of the skills needed for success in the food industry. Students can incorporate a variety of cooking methods used in the food industry.	Materials needed: 25. A folder 26. Pens or Pencils 27. Highlighters (3) 28. A charged Chromebook - <i>every day!</i>	G.C. Codes: Hour 4: epzjens Hour 5: rqz3yzs Hour 6: z5z5rzx
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Monday 4/28	Tuesday 4/29	Wednesday 4/30	Thursday 5/1	Friday 5/2
Agenda: Annotate Arancini Recipes	Agenda: Arancini Lab	Agenda: Pasta Perfection	Agenda: Fettuccine Alfredo Lab	Agenda: Grains Investigation

Video demonstration		Annotate Recipes		
Prepare Arborio rice				
To do:	To do:	To do:	To do:	To do:

Helpful Resources:

[Culinary Arts Syllabus](#)

Culinary Arts: Weekly Rolling Agenda: April 21st- April 25th

Unit: Grains Unit Learning Target: Students can examine the fundamentals of the food industry. Students can identify and demonstrate knowledge of the skills needed for success in the food industry. Students can incorporate a variety of cooking methods used in the food industry.	Materials needed: 29. A folder 30. Pens or Pencils 31. Highlighters (3) 32. A charged Chromebook - <i>every day!</i>	G.C. Codes: Hour 4: epzjens Hour 5: rqz3yzs Hour 6: z5z5rzx
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Monday 4/21	Tuesday 4/22	Wednesday 4/23	Thursday 4/24	Friday 4/25
Agenda: No School	Agenda: Grains Introduction Grains Assignment	Agenda: Complete Prepare white and brown rice	Agenda: Fried Rice Lab	Agenda: Worst Cooks in America
To do:	To do:	To do:	To do:	To do:

Helpful Resources:

[Culinary Arts Syllabus](#)

Culinary Arts: Weekly Rolling Agenda: April 14th-April 18th

Unit: Crumbl Cookie Unit Learning Target: Students can examine the fundamentals of the food industry. Students can identify and demonstrate knowledge of the skills needed for success in the food industry. Students can incorporate a variety of cooking methods used in the food industry.	Materials needed: 33. A folder 34. Pens or Pencils 35. Highlighters (3) 36. A charged Chromebook - <i>every day!</i>	G.C. Codes: Hour 4: epzjens Hour 5: rqz3yzs Hour 6: z5z5rzx
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Monday 4/14	Tuesday 4/15	Wednesday 4/16	Thursday 4/17	Friday 4/18
Agenda: Crumbl Challenge- prepare and chill the dough To do:	Agenda: Pre ACT- No Class To do:	Agenda: Bake cookies and make frosting To do:	Agenda: Judging Day:) To do:	Agenda: No School To do:

Helpful Resources:

[Culinary Arts Syllabus](#)

Culinary Arts: Weekly Rolling Agenda: April 7th- April 11th

Unit: Vegetarians Unit Learning Target: Students can examine the fundamentals of the food industry. Students can identify and demonstrate knowledge of the	Materials needed: 37. A folder 38. Pens or Pencils 39. Highlighters (3) 40. A charged Chromebook - <i>every day!</i>	G.C. Codes: Hour 4: epzjens Hour 5: rqz3yzs
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skills needed for success in the food industry. Students can incorporate a variety of cooking methods used in the food industry.		Hour 6: z5z5rzx
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Monday 4/7	Tuesday 4/8	Wednesday 4/9	Thursday 4/10	Friday 4/11
Agenda: Slideshow Complete the study guide Challenges to becoming vegan article To do:	Agenda: Legumes Assignment Choose and annotate vegetarian recipes To do:	Agenda: Vegetarian Lab To do:	Agenda: Create a Vegetarian Menu To do:	Agenda: Crumbl Cookie Challenge Go over criteria and choose recipes To do:

Helpful Resources:

[Culinary Arts Syllabus](#)

Culinary Arts: Weekly Rolling Agenda: March 31st - April 4th

Unit: Vegetables Unit Learning Target: Students can examine the fundamentals of the food industry. Students can identify and demonstrate knowledge of the skills needed for success in the food industry. Students can incorporate a variety of cooking methods used in the food industry.	Materials needed: 41. A folder 42. Pens or Pencils 43. Highlighters (3) 44. A charged Chromebook - <i>every day!</i>	G.C. Codes: Hour 4: epzjens Hour 5: rqz3yzs Hour 6: z5z5rzx
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Monday 3/31	Tuesday 4/1	Wednesday 4/2	Thursday 4/3	Friday 4/4

Agenda: Chopped Episode - Greater Tater To do:	Agenda: Annotate: Vegetable Breads Recipes To do:	Agenda: Prepare breads and store To do:	Agenda: Sample and Evaluate To do:	Agenda: KWL: Vegetarianism Study Guide To do:
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Helpful Resources:

[Culinary Arts Syllabus](#)

Culinary Arts: Weekly Rolling Agenda: March 17th- March 21st

Unit: Vegetables Unit Learning Target: Students can examine the fundamentals of the food industry. Students can identify and demonstrate knowledge of the skills needed for success in the food industry. Students can incorporate a variety of cooking methods used in the food industry.	Materials needed: 45. A folder 46. Pens or Pencils 47. Highlighters (3) 48. A charged Chromebook - <i>every day!</i>	G.C. Codes: Hour 4: epzjens Hour 5: rqz3yzs Hour 6: z5z5rzx
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Monday 3/17	Tuesday 3/18	Wednesday 3/19	Thursday 3/20	Friday 3/21
Agenda: St Patty's Day Lab Stir Fry Evaluation To do:	Agenda: Vegetable Buffet- Annotate recipes Complete Evaluation To do:	Agenda: Vegetable Buffet Prepare and store To do:	Agenda: Sample & Evaluate Food Critic Assignment To do:	Agenda: Catch Up Day To do:

Helpful Resources:
[Culinary Arts Syllabus](#)

Culinary Arts: Weekly Rolling Agenda: March 10th- March 14th

Unit: Vegetables Unit Learning Target: Students can examine the fundamentals of the food industry. Students can identify and demonstrate knowledge of the skills needed for success in the food industry. Students can incorporate a variety of cooking methods used in the food industry.	Materials needed: 49. A folder 50. Pens or Pencils 51. Highlighters (3) 52. A charged Chromebook - <i>every day!</i>	G.C. Codes: Hour 4: epzjens Hour 5: rqz3yzs Hour 6: z5z5rxz
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Monday 3/10	Tuesday 3/11	Wednesday 3/12	Thursday 3/13	Friday 3/14
Agenda: Vegetable Categories One-Pager To do:	Agenda: ACT- No School To do:	Agenda: Complete One-Pagers Stir fry 101 To do:	Agenda: Annotate stir fry recipes Prepare vegetables and store To do:	Agenda: Stir fry lab To do:

Helpful Resources:
[Culinary Arts Syllabus](#)

Culinary Arts: Weekly Rolling Agenda: March 3rd- March 7th

Unit: Fruits Unit Learning Target: Students can examine the fundamentals of the food industry. Students can identify and demonstrate knowledge of the	Materials needed: 53. A folder 54. Pens or Pencils 55. Highlighters (3) 56. A charged Chromebook - <i>every day!</i>	G.C. Codes: Hour 4: epzjens Hour 5: rqz3yzs
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skills needed for success in the food industry. Students can incorporate a variety of cooking methods used in the food industry.		Hour 6: z5z5rzx
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Monday 3/3	Tuesday 3/4	Wednesday 3/5	Thursday 3/6	Friday 3/7
Agenda: Annotate: Applesauce Muffins/ Apple Pie Roll Ups Go over Osmosis in fruit lab instructions To do:	Agenda: Prepare Applesauce and Cinnamon Apples- To do:	Agenda: Applesauce Muffins/ Apple Pie Roll Up Lab To do:	Agenda: Fruit Pizza Day 1 Annotate recipes and prepare the crust and filling To do:	Agenda: Fruit Pizza Day 2 To do:

Helpful Resources:

[Culinary Arts Syllabus](#)

Culinary Arts: Weekly Rolling Agenda: February 24th- February 28th

Unit: Fruits Unit Learning Target: Students can examine the fundamentals of the food industry. Students can identify and demonstrate knowledge of the skills needed for success in the food industry. Students can incorporate a variety of cooking methods used in the food industry.	Materials needed: 57. A folder 58. Pens or Pencils 59. Highlighters (3) 60. A charged Chromebook - <i>every day!</i>	G.C. Codes: Hour 4: epzjens Hour 5: rqz3yzs Hour 6: z5z5rzx
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Monday 2/24	Tuesday 2/25	Wednesday 2/26	Thursday 2/27	Friday 2/28
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Agenda: Fruit Introduction Fruit Foldables To do:	Agenda: Complete To do:	Agenda: Fruit Taste Testing To do:	Agenda: Pesticides in the Environment Article with questions To do:	Agenda: PD No School To do:
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Helpful Resources:

[Culinary Arts Syllabus](#)

Culinary Arts: Weekly Rolling Agenda: February 17th- February 21st

Unit: Knife Skills Learning Target: Students can examine the fundamentals of the food industry. Students can identify and demonstrate knowledge of the skills needed for success in the food industry. Students can incorporate a variety of cooking methods used in the food industry.	Materials needed: 61. A folder 62. Pens or Pencils 63. Highlighters (3) 64. A charged Chromebook - <i>every day!</i>	G.C. Codes: Hour 4: epzjens Hour 5: rqz3yzs Hour 6: z5z5rzx
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Monday 2/17	Tuesday 2/18	Wednesday 2/19	Thursday 2/20	Friday 2/21
Agenda: No School To do:	Agenda: Knife Cuts Slideshow Practice various knife cuts using potatoes To do: Annotate Recipe:	Agenda: Fry potatoes Annotated Recipes DUE: Pico de Gallo Quesadillas Recipes To do:	Agenda: Pico de Gallo Quesadillas Lab To do:	Agenda: Day 2-prepare quesadillas and sample To do:

<p>Unit: Fundamentals</p> <p>Learning Target: Students can examine the fundamentals of the food industry. Students can identify and demonstrate knowledge of the skills needed for success in the food industry. Students can incorporate a variety of cooking methods used in the food industry.</p>	<p>Materials needed:</p> <p>69. A folder</p> <p>70. Pens or Pencils</p> <p>71. Highlighters (3)</p> <p>72. A charged Chromebook - <i>every</i> day!</p>	<p>G.C. Codes:</p> <p>Hour 4: epzjens</p> <p>Hour 5: rqz3yzs</p> <p>Hour 6: z5z5rzx</p>
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Monday 2/3	Tuesday 2/4	Wednesday 2/5	Thursday 2/6	Friday 2/7
Agenda: Favorite Recipe One-Pager	Agenda: DUE: One-Pager Safety and Sanitation Introduction Kitchen Safety Assignment	Agenda: Review Safety Kitchen Sanitation Slideshow with Notes Serious about Sanitation Review	Agenda: Kitchen Tools Assignment	Agenda: Worst Cooks in America
To do:	To do:	To do:	To do:	To do:

Helpful Resources:

Culinary Arts Syllabus

Culinary Arts: Weekly Rolling Agenda: January 27th-January 31st

<p>Unit: Introduction and Food Influences</p> <p>Learning Target: Students can examine the fundamentals of the food industry. Students can identify and demonstrate knowledge of the</p>	<p>Materials needed:</p> <p>73. A folder</p> <p>74. Pens or Pencils</p> <p>75. Highlighters (3)</p> <p>76. A charged Chromebook - <i>every day!</i></p>	<p>G.C. Codes:</p> <p>Hour 4: epzjens</p> <p>Hour 5: rqz3yzs</p> <p>Hour 6: z5z5rzx</p>
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skills needed for success in the food industry. Students can incorporate a variety of cooking methods used in the food industry.		
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Monday 1/27	Tuesday 1/28	Wednesday 1/29	Thursday 1/30	Friday 1/31
Agenda: Welcome- Seating Chart All About Me Picky Eater Test To do:	Agenda: Google Classroom -Weekly Agenda -Syllabus Phone Caddy Assign FACS Expectations Slideshow Introduce Yourself Slides To do: Bring in favorite recipe for Friday	Agenda: Food Cubes Jenga Introduce Yourself Slides- Share out Last 10 minutes to share with people at your table... To do:	Agenda: Food Influences Video Introduction Activity and reflection To do:	Agenda: Favorite Recipe One-Pager To do:

Helpful Resources:

[Culinary Arts Syllabus](#)