

Week of: 9/10

Teacher: Barton

Subject: Culinary Arts I

Monday	<p>TLW: 1. Identify basic types of quick bread batters and dough 2. Identify basic types of cookie dough 3. Identify the difference between dough and batter 4. Define the term spread in cookie baking and list at least four factors affecting spread 5. Describe the drawbacks of over-mixing muffin batter</p>	<p>Objective:</p>
		<p>Activities: 1. Warm- up- Write a menu description of you favorite salad from Friday’s lab 2. Class Activity- Discuss market research results and select 2 salads to add to the menu 3. Quick-breads discussion</p>
		<p>Materials</p>
		<p>Follow Up/HW: Bring in 2 Healthy Pasta Dish Recipes</p>
Tuesday	<p>TLW: Demonstrate the ability to scale, mix and prepare muffins</p>	<p>Objective: Make Muffins</p>
		<p>Activities: 1. Class Activity- In groups of three, prepare teacher selected muffin recipes</p>
		<p>Materials:</p>
		<p>Follow Up/HW:</p>
Wednesday	<p>TLW: 1. Demonstrate the ability to effectively select menu items for a specific market or client 2. Discuss the planning of profitable commercial menu</p>	<p>Objective: Market Research Pastas</p>
		<p>Activities: 1. research healthy pasta dishes</p>
		<p>Materials:</p>
		<p>Follow Up/HW:</p>
Thursday	<p>TLW: 1. Demonstrate the ability to effectively select menu items for a specific market or client 2. Discuss the planning of profitable commercial menu</p>	<p>Objective:</p>
		<p>Activities: 1. Class Activity- prepare pasta dishes for market research</p>
		<p>Materials:</p>
		<p>Follow Up/HW:</p>
Friday	<p>TLW: 1. Demonstrate the ability to effectively select menu items for a specific market or client 2. Discuss the planning of profitable commercial menu</p>	<p>Objective:</p>
		<p>Activities: 1. Class Activity- Finish Menu</p>
		<p>Materials:</p>
		<p>Follow Up/HW:</p>