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| 4th Block | Introduction to Culinary Arts 4/23-4/27 | | | |
| Dates | Standard | Objective | Daily Agenda | Accommodations/  Interventions |
| Monday | Knife Skills | Explain knife safety procedures.  Create knife safety mini-posters | Warm-up: Spiraling review   * Section 1 notes * Create mini poster * Present mini poster * Vocab work time | Students will be given extra time as necessary and as their IEP necessitates. |
| Tuesday | Knife skills | Identify which knife should be used for the tasks given. | Warm-up: Spiraling Review   * Knife ID Kahoot * Section 2 notes * Vocabulary work time | Students will be given extra time as necessary and as their IEP necessitates. |
| Wednesday | Knife Skills | Identify various knife cuts.  Create examples of classic knife cuts using playdough | Warm-up: spiraling review   * Section 3 notes * Playdough knife skills * Cut evaluation | Students will be given extra time as necessary and as their IEP necessitates. |
| Thursday | Knife Skills | Demonstrate classic cuts using potatoes.  Mashed potato bar lab | Warm-up: Spiraling review   * Knife cut lab * Prepare mashed potatoes for a mashed potato bar | Students will be given extra time as necessary and as their IEP necessitates. |
| Friday | Knife Skills | Demonstrate classic cuts using potatoes.  Fruit salad lab | Warm-up: Spiraling review   * Knife cut lab * Prepare fruit for salad | Students will be given extra time as necessary and as their IEP necessitates. |