






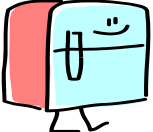











# September 2011

Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1 Teacher Professional Development 	2 Teacher Professional Development 	3
4 	5 Labor Day 	6 Introduction to Basic Foods 	7 Kitchen Design Shapes Power Point 	8 Kit. Design Questions: Chap. 22 	9 Intro. to Kitchen Design Project 	10
11	12 Kitchen Design Project—Upper Library 	13 Kitchen Design Project—Upper Library 	14 Kitchen Safety Videos 	15 Kitchen Safety Power Point 	16 Food Safety-Questions: Chap. 20	17
18	19 Food Safety Questions: Chap. 20 Cont'd. 	20 Kitchen Tools Power Point 	21 Review: Kitchen Design, Safety & Management	22 Safety & Sanitation Video 	23 Test: Kitchen Design, Safety & Management	24
25	26 Nutrition Power Point 	27 Lab: Dry mix for Cheese Biscuits Demo on Measuring	28 Lab: Cheese Biscuits 	29 Lab: Prep vegetables for Stir Fry Demo on knife skills	30 Lab: Stir Fry 