





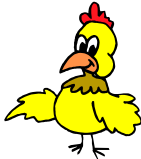


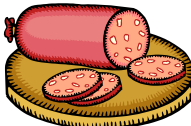









# March 2011

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1 LAB: Bean and Cheese Pie 	2 LAB: Bean and Cheese Pie	3 LAB: Tuna Melt 	4 Selection of Meat Power Point 	5
6	7 Questions on Meat, Poultry, Fish and Eggs/Chaps. 35-38	8 LAB: Chicken Tacos 	9 Questions on Meat, Poultry, Fish and Eggs/Chaps. 35-38	10 LAB: Chicken Stirfry 	11 Methods of Cooking Meat Power Point	12
13	14 Power Point: Meat, Poultry, Eggs and Fish 	15 LAB: Garbage Sandwiches 	16 Review: Meat 	17 LAB: Shirred Eggs 	18 Free/ Experimental Day 	19
20	21 Test: Meat 	22 Cake Questions 	23 LAB: Chocolate Chip Snackin Cake 	24 LAB: Devil Dogs 	25 LAB: Devil Dogs	26
27	28 LAB: Layer Cake w/ Butter-cream Frosting	29 LAB: Layer Cake w/ Butter-cream Frosting	30 LAB: Wacky Cake Cupcakes 	31 LAB: Eggless Spice Cupcakes	