








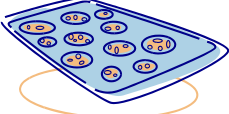






# September 2010

Sun	Mon	Tue	Wed	Thu	Fri	Sat
			<b>1 Teacher Professional Development</b> 	<b>2 Teacher Professional Development</b> 	<b>3 School Closed</b>	<b>4</b>
<b>5</b>	<b>6 Labor Day</b> 	<b>7 Introduction to the Course</b> 	<b>8 Safety Outline</b>	<b>9 Continue with Safety Outline</b>	<b>10 TEST: Safety in the Kitchen</b> 	<b>11</b>
<b>12</b>	<b>13 Lab equipment set-up</b>	<b>14 Questions on France Chap. 29</b>	<b>15 LAB: Omelets</b> 	<b>16 LAB: French Bread for French Bread Pizzas</b> 	<b>17 LAB: French Bread Pizzas</b> 	<b>18</b>
<b>19</b>	<b>20 LAB: Madelines</b> 	<b>21 LAB: Quiche Lorraine</b> 	<b>22 French Outline; Eat Quiche</b>	<b>23 LAB: French Onion Soup: Make Croutons</b> 	<b>24 Complete Fr. Outline /Questions</b>	<b>25</b>
<b>26</b>	<b>27 LAB: Cheese Souffle</b>	<b>28 LAB: Skillet Dinner</b> 	<b>29 LAB: Buche De Noel</b> 	<b>30 LAB: Continue w/ Buche</b> 