












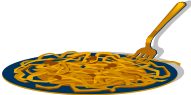







April 2010



Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1 Half Day—Clean Labs, Copy recipes, complete class work	2 Good Friday	3
4	5 Spring Break 	6 Spring Break 	7 Spring Break 	8 Spring Break 	9 Spring Break 	10
11	12 LAB: Jelly Roll 	13 Free/ Experimental Day 	14 Test: Cakes 	15 LAB: Cheese Omelet 	16 Chapter 24 Questions on Dairy 	17
18	19 LAB: Dry Mix for Bacon & Cheese Turnovers 	20 LAB: Day 2 of Bacon & Cheese Turnovers 	21 LAB: Noodles Romanoff 	22 LAB: Chili Cheese Dip 	23 Chapter 17 Questions on Dairy	24
25	26 LAB: Cooked Custard 	27 LAB: Cream of Potato Soup 	28 LAB: Mozzarella Sticks	29 LAB: Mini Cheese cakes	30 Review : Dairy 