








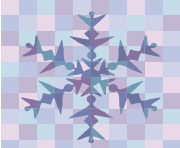
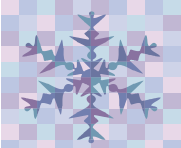










# February 2010

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1 Review: Pastry Test	2 LAB: Shepherd's Pie 	3 LAB: Shepherd's Pie / Turnover Dough	4 LAB: Turnovers 	5 TEST: Pastry 	6 
7	8 VIDEO: Meat 	9 LAB: Spaghetti with Meat Sauce 	10 LAB: Beef Stroganoff 	11 LAB: Experimental / Free Day	12 Meat Questions: Chap. 35 & 36 	13
14	15 February Break 	16 February Break 	17 Power Point: Selection of Meat	18 LAB: Chicken Stir Fry 	19 LAB: Chicken Tacos 	20
21 	22 Meat Questions: Chap. 37 & 38	23 LAB: Garbage Sandwiches 	24 LAB: Tuna Melts 	25 Guest Speaker 	26 Power Point: Methods of Cooking Meat 	27 
28						