








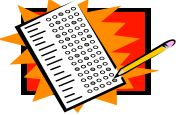








October 2010

Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1 Complete French Power point	2 
3	4 LAB: Brioche 	5 LAB: Quiche Lorraine 	6 LAB: Quiche Lorraine & Clean labs 	7 LAB: Gaufrettes	8 Review: French Test 	9
10	11 Faculty Professional Development	12 LAB: Eclairs 	13 LAB: Eclairs 	14 Test: France 	15 Free/ Experimental Day	16
17	18 Video: Pasta Making 	19 LAB: Make 2 pasta doughs	20 LAB: Cut pasta for Pasta Carbonara	21 LAB: Pasta Carbonara 	22 LAB: Cut pasta for spaghetti	23 
24 	25 LAB: Spaghetti with Marinara	26 Guest Speaker: Art Institute of Phil. Culinary Arts Dept.	27 LAB: Italian Bread and tomato topping	LAB: Brushcetta 	29 LAB: Pizelles 	30
31 