












October 2009

Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1 Key Nutrient Power Point	2 Nutrition Questions Chaps. 5 & 10	3
4	5 Continue with Nutrition Questions	6 Review for Nutrition Test	7 LAB: Breakfast Burrito 	8 LAB: Chocolate Pudding 	9 TEST: Nutrition 	10
11 	12 Teacher Professional Development Day	13 Quick Bread Questions Chap. 45	14 LAB: Pancakes 	15 Class notes: Deep fat frying LAB: Dry Mix for coffee ring	16 LAB: Donuts 	17
18	19 Functions of Ingredients Power Point LAB: dry mix for streusel muffins	20 LAB: coffee ring 	21 LAB: streusel muffins 	22 Video on Crepes LAB: crepes	23 Continue with Quick Bread Questions	24
25 	26 Review: Quick Breads	27 Video: Quick Breads LAB: dry mix for cream cheese danish	28 LAB: Cream cheese danish	29 Free/Experimental Day LAB Bring items from home	30 TEST: Quick Breads 	31