












September Basic Foods

Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1 Teacher Professional Development	2 Teacher Professional Development	3 School closed 	4
5	6 Labor Day	7 Introduction to the course 	8 Kitchen Shapes Power point and worksheet	9 Kitchen Design Questions Chap. 22 	10 Continue with Chap. 22 questions and start Kitchen & Dining Area Floor plan worksheet	11
12	13 Complete all worksheets and introduce Kitchen Design Project	14 Continue with Kitchen Design Project Project Due: 9/20	15 Kitchen Safety and Kitchen Management Worksheets	16 Kitchen Safety Rules Power point and worksheet	17 Food Safety Study Guide Chap. 20 	18
19	20 Complete Food Safety Study Guides 	21 Kitchen Tools Power point and worksheet 	22 Test Review: Kitchen Design and Food Safety and Sanitation	23 Food Safety and Sanitation Video 	24 UNIT TEST: Kitchen Design and Management Notebooks due	25 
26	27 Introduction to mypyramid.gov 	28 LAB: Cheese Biscuits Knife skill demonstration	29 LAB: Stir Fry 	30 LAB: Stir Fry 