









September 2009 International Foods

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1 <i>Teacher Professional Development</i>	2 <i>Teacher Professional Development</i>	3 <i>Introduction to the Course</i> 	4 <i>Safety and Sanitation Outline</i>	5
6	7 <i>Safety and Sanitation Outline Review for Test</i>	8 <i>Safety and Sanitation Test</i> 	9 <i>French Study Guide</i>	10 <i>LAB: French Omelets Dry Mix for Fr. Breakfast Puffs</i>	11 <i>LAB: French Breakfast Puffs</i> 	12
13	14 <i>LAB: French Bread</i> 	15 <i>LAB: Pizza</i> 	16 <i>LAB: Madelines</i>	17 <i>LAB: French Onion Soup</i> 	18 <i>Power point on France</i>	19
20	21 <i>LAB: Buche de Noel</i>	22 <i>LAB: Buche de Noel</i> 	23 <i>Power point / French Study Guide</i>	24 <i>LAB: Bon Bon Cookies</i> 	25 <i>LAB: Crepes</i>	26
27	28 <i>LAB: Peach Crisp</i>	29 <i>LAB: Peach Crisp</i>	30 <i>LAB: French country Skillet</i> 