

Week # 1

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	<p>Student & Staff Introductions</p> <p>Food Bank Video</p>	<p>DC Kitchen Video</p>	<p>Facility Tour</p>
Day 2	<p>Policies & Procedures</p> <p>Time Card Training</p> <p>Guest Speaker from CASS</p>	<p>Food Handlers Card Study Materials</p> <p>Nightline Foodservice Video</p> <p>Kitchen Equipment Video</p>	<p>Kitchen Orientation</p>
Day 3	<p>Collage Creation & Presentation</p> <p>Guest Speaker- Food Bank CEO</p>	<p>Introduction to Sanitation I</p> <p>Introduction to Kitchen Safety I</p>	
Day 4	<p>Guest Speaker- Maricopa County Prescription Drug Program</p> <p>Food Bank Tour</p> <p>Advice From Past Graduates</p>	<p>Introduction to Sanitation II</p> <p>Introduction to Kitchen Safety II</p>	
Day 5	<p>Introduction to Internships</p> <p>Introduction to Life Skills</p> <p>Guest Speakers from Healthcare Connect & SW Behavioral Health</p> <p>Lost Boys Video</p>		

Week # 2

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Communication Skills	Food Handlers Review & Test (All Students)	Sack Lunches Tools & Equipment
Day 2	Communication Skills	Tools & Equipment	Sack Lunches Tools & Equipment
Day 3	Intro to Emergency Food Boxes Guest Speaker From Worklinks (All Students)	Introduction to ServSafe- Ch 1 (All Students)	
Day 4	Interpersonal Skills	Mise en Place	Mise en Place
Day 5	Interpersonal Skills	Mise en Place	Mise en Place

Week # 3

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Video- The Secret	Ch. 22- Sandwiches (breads, spreads, fillings, and sandwich making)	Sandwiches
Day 2	Video- The Secret	Ch. 22- Sandwiches (breads, spreads, fillings, and sandwich making)	Sandwiches
Day 3	Guest Speaker- Ethics (All Students)	ServSafe Ch. 2 (All Students)	
Day 4	Decision Making	Knife Skills	Knife Skills
Day 5	Decision Making	Knife Skills	Knife Skills

Week # 4

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Anger Management	Ch. 4 Cooking Methods	Cooking Methods Production Cooking
Day 2	Anger Management	Ch. 4 Cooking Methods	Cooking Methods Production Cooking
Day 3	Guest Speaker- Employer Expectations (All Students)	ServSafe Ch. 3	
Day 4	Anger Management	Ch. 24 Breakfast Preparation - Understanding Eggs - Cooking Eggs	Cooking Eggs
Day 5	Anger Management	Ch. 24 Breakfast Preparation - Understanding Eggs - Cooking Eggs	Cooking Eggs

Week # 5

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Guest Speaker- Planned Parenthood	Ch. 8 Stocks & Sauces - Ingredients - Procedures	Stocks & Sauces
Day 2	Guest Speaker- Planned Parenthood	Ch. 8 Stocks & Sauces - Ingredients - Procedures	Stocks & Sauces
Day 3	Guest Speaker- Planned Parenthood (All Students)	Serv Safe Ch. 4 (All Students)	
Day 4	Guest Speaker- Planned Parenthood	Ch. 9 Soups - Classifications - Clear Soups - Thick Soups	Soup Preparation
Day 5	Guest Speaker- Planned Parenthood	Ch. 9 Soups - Classifications - Clear Soups - Thick Soups	Soup Preparation

Week # 6

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Guest Speaker- Money Management	Ch.12 Understanding Poultry and Game Birds	Cooking Poultry and Game Birds
Day 2	Guest Speaker- Money Management	Ch. 12 Understanding Poultry and Game Birds	Cooking Poultry and Game Birds
Day 3	Guest Speaker- Money Management	ServSafe Ch. 5	
Day 4	Guest Speaker- Money Management	Ch. 11 Understanding Meats & Game -Composition -Structure -Basic Cuts	Cooking Meats & Game Guest Demo-Chef Rio
Day 5	Guest Speaker- Money Management	Ch. 11 Understanding Meats & Game -Composition -Structure -Basic Cuts	Cooking Meats & Game Guest Demo- Chef Rio

Week # 7

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Teamwork	Ch. 16 Understanding Vegetables -Quality Changes During Cooking -Cooking -Storage	Cooking Vegetables
Day 2	Teamwork	Ch. 16 Understanding Vegetables -Quality Changes During Cooking -Cooking -Storage	Cooking Vegetables
Day 3	Motivational Speaker (All Students)	ServSafe Ch. 6	
Day 4	Attitude	Understanding Fruits -Quality Changes During Cooking -Cooking -Storage	Prepping & Cooking Fruits
Day 5	Attitude	Understanding Fruits -Quality Changes During Cooking -Cooking -Storage	Prepping & Cooking Fruits

Week # 8

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Healthy Relationships	Understanding Pasta & Potatoes	Cooking Pasta & Potatoes
Day 2	Healthy Relationships	Understanding Pasta & Potatoes	Cooking Pasta & Potatoes
Day 3		ServSafe Review (All Students)	
Day 4	Healthy Relationships	Ch. 19 Grains & Other Starches	Vegetarian Cooking
Day 5	Healthy Relationships	Ch. 19 Grains & Other Starches	Vegetarian Cooking

Week # 9

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Guest Speaker- Money Management & Banking (All Students)	Ch. 21 Salads and Salad Dressings -Types of Salads -Arrangement & Presentation -Types of Dressings	Salad & Dressing Preparation
Day 2	Guest Speaker- Money Management & Banking (All Students)	Ch. 21 Salads and Salad Dressings -Types of Salads -Arrangement & Presentation -Types of Dressings	Salad & Dressing Preparation
Day 3	Guest Speaker- Money Management & Banking (All Students)	ServSafe Ch. 7 (All Students)	
Day 4	Guest Speaker- Money Management & Banking (All Students)	Ch. 23 Hors D'Oeuvres -Hot & Cold -Relishes -Canapes	Hors D'Oeuvres -Prep & Presentation
Day 5	Guest Speaker- Money Management & Banking (All Students)	Ch. 23 Hors D'Oeuvres -Hot & Cold -Relishes -Canapes	Hors D'Oeuvres -Prep & Presentation

Week # 10

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Guest Speaker- Self-Esteem	Knife Skills Review & Practice	Production Cooking
Day 2	Guest Speaker- Self-Esteem	Knife Skills Review & Practice	Production Cooking
Day 3	Guest Speaker- Self-Esteem (All Students)	ServSafe Ch. 8-10 (All Students)	
Day 4	Guest Speaker- Self-Esteem	Knife Skills Practical Exam	Production Cooking
Day 5	Guest Speaker- Self-Esteem	Knife Skills Practical Exam	Production Cooking

Week # 11

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	CPR & First Aid Certification (All Students- 7 hours)		
Day 2	Thrift Store Field Trip (All Students)	Fire Safety Training	Production Cooking
Day 3	Guest Speaker- Resume & Cover Letters (All Students)	ServSafe Ch 11 & 12 (All Students)	
Day 4	Resume Development	Plating & Presentation	Plating & Presentation Production Cooking
Day 5	Resume Development	Plating & Presentation	Plating & Presentation Production Cooking

Week # 12

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Resume Development	Intro to Foodservice Interviews	Production Cooking
Day 2	Resume Development	Intro to Foodservice Interviews	Production Cooking
Day 3		ServSafe Review & Practice Exam #1 (All Students)	
Day 4	Interviewing Skills	Mock Foodservice Interviews	Production Cooking
Day 5	Interviewing Skills	Mock Foodservice Interviews	Production Cooking

Week # 13

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1		Front of House Training- EATiquette	Production Cooking
Day 2		Front of House Training- EATiquette	Production Cooking
Day 3		ServSafe Practice Exam #2 Front of House Training- EATiquette	Production Cooking & Menu Planning for Front of the House Practical
Day 4		Front of House Training- EATiquette	Prep for Front of House Practical
Day 5		Front of House Prep for Practical (All Students)	Front of House Practical (All Students)

Week # 14

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Letters to Future Students Prepare for Internships	Uniform Fitting Master Class Info Student Retention Info	Deep Cleaning Inventory Review
Day 2	Letters to Future Students Prepare for Internships	Uniform Fitting Master Class Info Student Retention Info	Deep Cleaning Inventory Review
Day 3		ServSafe EXAM	
Day 4	Graduation Review	Classroom Organization & Final Clean Up	Final Clean Up
Day 5	Graduation Review	Classroom Organization & Final Clean Up	Final Clean Up

Week # 1

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	<p>Student & Staff Introductions</p> <p>Food Bank Video</p>	<p>DC Kitchen Video</p>	<p>Facility Tour</p>
Day 2	<p>Policies & Procedures</p> <p>Time Card Training</p> <p>Guest Speaker from CASS</p>	<p>Food Handlers Card Study Materials</p> <p>Nightline Foodservice Video</p> <p>Kitchen Equipment Video</p>	<p>Kitchen Orientation</p>
Day 3	<p>Collage Creation & Presentation</p> <p>Guest Speaker- Food Bank CEO</p>	<p>Introduction to Sanitation I</p> <p>Introduction to Kitchen Safety I</p>	
Day 4	<p>Guest Speaker- Maricopa County Prescription Drug Program</p> <p>Food Bank Tour</p> <p>Advice From Past Graduates</p>	<p>Introduction to Sanitation II</p> <p>Introduction to Kitchen Safety II</p>	
Day 5	<p>Introduction to Internships</p> <p>Introduction to Life Skills</p> <p>Guest Speakers from Healthcare Connect & SW Behavioral Health</p> <p>Lost Boys Video</p>		

Week # 2

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Communication Skills	Food Handlers Review & Test (All Students)	Sack Lunches Tools & Equipment
Day 2	Communication Skills	Tools & Equipment	Sack Lunches Tools & Equipment
Day 3	Intro to Emergency Food Boxes Guest Speaker From Worklinks (All Students)	Introduction to ServSafe- Ch 1 (All Students)	
Day 4	Interpersonal Skills	Mise en Place	Mise en Place
Day 5	Interpersonal Skills	Mise en Place	Mise en Place

Week # 3

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Video- The Secret	Ch. 22- Sandwiches (breads, spreads, fillings, and sandwich making)	Sandwiches
Day 2	Video- The Secret	Ch. 22- Sandwiches (breads, spreads, fillings, and sandwich making)	Sandwiches
Day 3	Guest Speaker- Ethics (All Students)	ServSafe Ch. 2 (All Students)	
Day 4	Decision Making	Knife Skills	Knife Skills
Day 5	Decision Making	Knife Skills	Knife Skills

Week # 4

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Anger Management	Ch. 4 Cooking Methods	Cooking Methods Production Cooking
Day 2	Anger Management	Ch. 4 Cooking Methods	Cooking Methods Production Cooking
Day 3	Guest Speaker- Employer Expectations (All Students)	ServSafe Ch. 3	
Day 4	Anger Management	Ch. 24 Breakfast Preparation - Understanding Eggs - Cooking Eggs	Cooking Eggs
Day 5	Anger Management	Ch. 24 Breakfast Preparation - Understanding Eggs - Cooking Eggs	Cooking Eggs

Week # 5

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Guest Speaker- Planned Parenthood	Ch. 8 Stocks & Sauces - Ingredients - Procedures	Stocks & Sauces
Day 2	Guest Speaker- Planned Parenthood	Ch. 8 Stocks & Sauces - Ingredients - Procedures	Stocks & Sauces
Day 3	Guest Speaker- Planned Parenthood (All Students)	Serv Safe Ch. 4 (All Students)	
Day 4	Guest Speaker- Planned Parenthood	Ch. 9 Soups - Classifications - Clear Soups - Thick Soups	Soup Preparation
Day 5	Guest Speaker- Planned Parenthood	Ch. 9 Soups - Classifications - Clear Soups - Thick Soups	Soup Preparation

Week # 6

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Guest Speaker- Money Management	Ch.12 Understanding Poultry and Game Birds	Cooking Poultry and Game Birds
Day 2	Guest Speaker- Money Management	Ch. 12 Understanding Poultry and Game Birds	Cooking Poultry and Game Birds
Day 3	Guest Speaker- Money Management	ServSafe Ch. 5	
Day 4	Guest Speaker- Money Management	Ch. 11 Understanding Meats & Game -Composition -Structure -Basic Cuts	Cooking Meats & Game Guest Demo-Chef Rio
Day 5	Guest Speaker- Money Management	Ch. 11 Understanding Meats & Game -Composition -Structure -Basic Cuts	Cooking Meats & Game Guest Demo- Chef Rio

Week # 7

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Teamwork	Ch. 16 Understanding Vegetables -Quality Changes During Cooking -Cooking -Storage	Cooking Vegetables
Day 2	Teamwork	Ch. 16 Understanding Vegetables -Quality Changes During Cooking -Cooking -Storage	Cooking Vegetables
Day 3	Motivational Speaker (All Students)	ServSafe Ch. 6	
Day 4	Attitude	Understanding Fruits -Quality Changes During Cooking -Cooking -Storage	Prepping & Cooking Fruits
Day 5	Attitude	Understanding Fruits -Quality Changes During Cooking -Cooking -Storage	Prepping & Cooking Fruits

Week # 8

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Healthy Relationships	Understanding Pasta & Potatoes	Cooking Pasta & Potatoes
Day 2	Healthy Relationships	Understanding Pasta & Potatoes	Cooking Pasta & Potatoes
Day 3		ServSafe Review (All Students)	
Day 4	Healthy Relationships	Ch. 19 Grains & Other Starches	Vegetarian Cooking
Day 5	Healthy Relationships	Ch. 19 Grains & Other Starches	Vegetarian Cooking

Week # 9

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Guest Speaker- Money Management & Banking (All Students)	Ch. 21 Salads and Salad Dressings -Types of Salads -Arrangement & Presentation -Types of Dressings	Salad & Dressing Preparation
Day 2	Guest Speaker- Money Management & Banking (All Students)	Ch. 21 Salads and Salad Dressings -Types of Salads -Arrangement & Presentation -Types of Dressings	Salad & Dressing Preparation
Day 3	Guest Speaker- Money Management & Banking (All Students)	ServSafe Ch. 7 (All Students)	
Day 4	Guest Speaker- Money Management & Banking (All Students)	Ch. 23 Hors D'Oeuvres -Hot & Cold -Relishes -Canapes	Hors D'Oeuvres -Prep & Presentation
Day 5	Guest Speaker- Money Management & Banking (All Students)	Ch. 23 Hors D'Oeuvres -Hot & Cold -Relishes -Canapes	Hors D'Oeuvres -Prep & Presentation

Week # 10

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Guest Speaker- Self-Esteem	Knife Skills Review & Practice	Production Cooking
Day 2	Guest Speaker- Self-Esteem	Knife Skills Review & Practice	Production Cooking
Day 3	Guest Speaker- Self-Esteem (All Students)	ServSafe Ch. 8-10 (All Students)	
Day 4	Guest Speaker- Self-Esteem	Knife Skills Practical Exam	Production Cooking
Day 5	Guest Speaker- Self-Esteem	Knife Skills Practical Exam	Production Cooking

Week # 11

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	CPR & First Aid Certification (All Students- 7 hours)		
Day 2	Thrift Store Field Trip (All Students)	Fire Safety Training	Production Cooking
Day 3	Guest Speaker- Resume & Cover Letters (All Students)	ServSafe Ch 11 & 12 (All Students)	
Day 4	Resume Development	Plating & Presentation	Plating & Presentation Production Cooking
Day 5	Resume Development	Plating & Presentation	Plating & Presentation Production Cooking

Week # 12

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Resume Development	Intro to Foodservice Interviews	Production Cooking
Day 2	Resume Development	Intro to Foodservice Interviews	Production Cooking
Day 3		ServSafe Review & Practice Exam #1 (All Students)	
Day 4	Interviewing Skills	Mock Foodservice Interviews	Production Cooking
Day 5	Interviewing Skills	Mock Foodservice Interviews	Production Cooking

Week # 13

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1		Front of House Training- EATiquette	Production Cooking
Day 2		Front of House Training- EATiquette	Production Cooking
Day 3		ServSafe Practice Exam #2 Front of House Training- EATiquette	Production Cooking & Menu Planning for Front of the House Practical
Day 4		Front of House Training- EATiquette	Prep for Front of House Practical
Day 5		Front of House Prep for Practical (All Students)	Front of House Practical (All Students)

Week # 14

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Letters to Future Students Prepare for Internships	Uniform Fitting Master Class Info Student Retention Info	Deep Cleaning Inventory Review
Day 2	Letters to Future Students Prepare for Internships	Uniform Fitting Master Class Info Student Retention Info	Deep Cleaning Inventory Review
Day 3		ServSafe EXAM	
Day 4	Graduation Review	Classroom Organization & Final Clean Up	Final Clean Up
Day 5	Graduation Review	Classroom Organization & Final Clean Up	Final Clean Up

Week # 1

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	<p>Student & Staff Introductions</p> <p>Food Bank Video</p>	<p>DC Kitchen Video</p>	<p>Facility Tour</p>
Day 2	<p>Policies & Procedures</p> <p>Time Card Training</p> <p>Guest Speaker from CASS</p>	<p>Food Handlers Card Study Materials</p> <p>Nightline Foodservice Video</p> <p>Kitchen Equipment Video</p>	<p>Kitchen Orientation</p>
Day 3	<p>Collage Creation & Presentation</p> <p>Guest Speaker- Food Bank CEO</p>	<p>Introduction to Sanitation I</p> <p>Introduction to Kitchen Safety I</p>	
Day 4	<p>Guest Speaker- Maricopa County Prescription Drug Program</p> <p>Food Bank Tour</p> <p>Advice From Past Graduates</p>	<p>Introduction to Sanitation II</p> <p>Introduction to Kitchen Safety II</p>	
Day 5	<p>Introduction to Internships</p> <p>Introduction to Life Skills</p> <p>Guest Speakers from Healthcare Connect & SW Behavioral Health</p> <p>Lost Boys Video</p>		

Week # 2

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Communication Skills	Food Handlers Review & Test (All Students)	Sack Lunches Tools & Equipment
Day 2	Communication Skills	Tools & Equipment	Sack Lunches Tools & Equipment
Day 3	Intro to Emergency Food Boxes Guest Speaker From Worklinks (All Students)	Introduction to ServSafe- Ch 1 (All Students)	
Day 4	Interpersonal Skills	Mise en Place	Mise en Place
Day 5	Interpersonal Skills	Mise en Place	Mise en Place

Week # 3

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Video- The Secret	Ch. 22- Sandwiches (breads, spreads, fillings, and sandwich making)	Sandwiches
Day 2	Video- The Secret	Ch. 22- Sandwiches (breads, spreads, fillings, and sandwich making)	Sandwiches
Day 3	Guest Speaker- Ethics (All Students)	ServSafe Ch. 2 (All Students)	
Day 4	Decision Making	Knife Skills	Knife Skills
Day 5	Decision Making	Knife Skills	Knife Skills

Week # 4

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Anger Management	Ch. 4 Cooking Methods	Cooking Methods Production Cooking
Day 2	Anger Management	Ch. 4 Cooking Methods	Cooking Methods Production Cooking
Day 3	Guest Speaker- Employer Expectations (All Students)	ServSafe Ch. 3	
Day 4	Anger Management	Ch. 24 Breakfast Preparation - Understanding Eggs - Cooking Eggs	Cooking Eggs
Day 5	Anger Management	Ch. 24 Breakfast Preparation - Understanding Eggs - Cooking Eggs	Cooking Eggs

Week # 5

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Guest Speaker- Planned Parenthood	Ch. 8 Stocks & Sauces - Ingredients - Procedures	Stocks & Sauces
Day 2	Guest Speaker- Planned Parenthood	Ch. 8 Stocks & Sauces - Ingredients - Procedures	Stocks & Sauces
Day 3	Guest Speaker- Planned Parenthood (All Students)	Serv Safe Ch. 4 (All Students)	
Day 4	Guest Speaker- Planned Parenthood	Ch. 9 Soups - Classifications - Clear Soups - Thick Soups	Soup Preparation
Day 5	Guest Speaker- Planned Parenthood	Ch. 9 Soups - Classifications - Clear Soups - Thick Soups	Soup Preparation

Week # 6

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Guest Speaker- Money Management	Ch.12 Understanding Poultry and Game Birds	Cooking Poultry and Game Birds
Day 2	Guest Speaker- Money Management	Ch. 12 Understanding Poultry and Game Birds	Cooking Poultry and Game Birds
Day 3	Guest Speaker- Money Management	ServSafe Ch. 5	
Day 4	Guest Speaker- Money Management	Ch. 11 Understanding Meats & Game -Composition -Structure -Basic Cuts	Cooking Meats & Game Guest Demo-Chef Rio
Day 5	Guest Speaker- Money Management	Ch. 11 Understanding Meats & Game -Composition -Structure -Basic Cuts	Cooking Meats & Game Guest Demo- Chef Rio

Week # 7

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Teamwork	Ch. 16 Understanding Vegetables -Quality Changes During Cooking -Cooking -Storage	Cooking Vegetables
Day 2	Teamwork	Ch. 16 Understanding Vegetables -Quality Changes During Cooking -Cooking -Storage	Cooking Vegetables
Day 3	Motivational Speaker (All Students)	ServSafe Ch. 6	
Day 4	Attitude	Understanding Fruits -Quality Changes During Cooking -Cooking -Storage	Prepping & Cooking Fruits
Day 5	Attitude	Understanding Fruits -Quality Changes During Cooking -Cooking -Storage	Prepping & Cooking Fruits

Week # 8

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Healthy Relationships	Understanding Pasta & Potatoes	Cooking Pasta & Potatoes
Day 2	Healthy Relationships	Understanding Pasta & Potatoes	Cooking Pasta & Potatoes
Day 3		ServSafe Review (All Students)	
Day 4	Healthy Relationships	Ch. 19 Grains & Other Starches	Vegetarian Cooking
Day 5	Healthy Relationships	Ch. 19 Grains & Other Starches	Vegetarian Cooking

Week # 9

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Guest Speaker- Money Management & Banking (All Students)	Ch. 21 Salads and Salad Dressings -Types of Salads -Arrangement & Presentation -Types of Dressings	Salad & Dressing Preparation
Day 2	Guest Speaker- Money Management & Banking (All Students)	Ch. 21 Salads and Salad Dressings -Types of Salads -Arrangement & Presentation -Types of Dressings	Salad & Dressing Preparation
Day 3	Guest Speaker- Money Management & Banking (All Students)	ServSafe Ch. 7 (All Students)	
Day 4	Guest Speaker- Money Management & Banking (All Students)	Ch. 23 Hors D'Oeuvres -Hot & Cold -Relishes -Canapes	Hors D'Oeuvres -Prep & Presentation
Day 5	Guest Speaker- Money Management & Banking (All Students)	Ch. 23 Hors D'Oeuvres -Hot & Cold -Relishes -Canapes	Hors D'Oeuvres -Prep & Presentation

Week # 10

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Guest Speaker- Self-Esteem	Knife Skills Review & Practice	Production Cooking
Day 2	Guest Speaker- Self-Esteem	Knife Skills Review & Practice	Production Cooking
Day 3	Guest Speaker- Self-Esteem (All Students)	ServSafe Ch. 8-10 (All Students)	
Day 4	Guest Speaker- Self-Esteem	Knife Skills Practical Exam	Production Cooking
Day 5	Guest Speaker- Self-Esteem	Knife Skills Practical Exam	Production Cooking

Week # 11

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	CPR & First Aid Certification (All Students- 7 hours)		
Day 2	Thrift Store Field Trip (All Students)	Fire Safety Training	Production Cooking
Day 3	Guest Speaker- Resume & Cover Letters (All Students)	ServSafe Ch 11 & 12 (All Students)	
Day 4	Resume Development	Plating & Presentation	Plating & Presentation Production Cooking
Day 5	Resume Development	Plating & Presentation	Plating & Presentation Production Cooking

Week # 12

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Resume Development	Intro to Foodservice Interviews	Production Cooking
Day 2	Resume Development	Intro to Foodservice Interviews	Production Cooking
Day 3		ServSafe Review & Practice Exam #1 (All Students)	
Day 4	Interviewing Skills	Mock Foodservice Interviews	Production Cooking
Day 5	Interviewing Skills	Mock Foodservice Interviews	Production Cooking

Week # 13

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1		Front of House Training- EATiquette	Production Cooking
Day 2		Front of House Training- EATiquette	Production Cooking
Day 3		ServSafe Practice Exam #2 Front of House Training- EATiquette	Production Cooking & Menu Planning for Front of the House Practical
Day 4		Front of House Training- EATiquette	Prep for Front of House Practical
Day 5		Front of House Prep for Practical (All Students)	Front of House Practical (All Students)

Week # 14

	Life Skills	Culinary-Classroom	Culinary-Kitchen
Day 1	Letters to Future Students Prepare for Internships	Uniform Fitting Master Class Info Student Retention Info	Deep Cleaning Inventory Review
Day 2	Letters to Future Students Prepare for Internships	Uniform Fitting Master Class Info Student Retention Info	Deep Cleaning Inventory Review
Day 3		ServSafe EXAM	
Day 4	Graduation Review	Classroom Organization & Final Clean Up	Final Clean Up
Day 5	Graduation Review	Classroom Organization & Final Clean Up	Final Clean Up