

**Foods
Course Outline
Fall 2018**

Week 1: 8/14 - 8/17	Day 1-4: Getting to Know You Syllabus Team Building Classroom Procedures
Week 2: 8/21 - 8/24	Food Borne Illnesses Kitchen Sanitation
Week 3: 8/28 - 8/31	Safety in the Kitchen Kitchen appliances & Utensils
Week 4: 9/4 - 9/7	Choosing & Using a Recipe Adjusting a Recipe/Equivalentents Measuring/Cooking terminology
Week 5: 9/11 - 9/14	Cooking Terms Review Test
Week 6: 9/18 - 9/21	Lab rules, Expectations, dish washing demo
Week 7: 9/25 - 9/28	Lab Plan Sheets/Plan Lab Measurement Lab Knife Safety/Knife cuts
Week 8: 10/2 - 10/5	Grains Quick Breads Yeast Breads
Week 9: 10/9 - 10/12	Vegetables
Week 10: 10/16- 10/19	Fruits
Week 11: 10/23 - 10/26	Shopping/Budgeting
Week 12: 10/30 - 11/2	Milk Cheese
Week 13: 11/6 - 11/9	Eggs

Week 14: 11/13 - 11/16	Pies Thanksgiving Meal
Week 15: 11/19 - 11/20	Breakfast
Week 16: 11/27 - 11/30	Beef
Week 17: 12/4 - 12/7	Poultry
Week: 18 12/11 - 12/14	Cookies/Desserts Review

Week 19: 12/17 - 12/20

Finals Week