

THE BREAD PROJECT TRAINING PROGRAM SCHEDULE

	Monday	Tuesday	Wednesday	Thursday	Friday
9:00	Orientation	Program Feedback - Week 1			
9:15		Goal Setting	Kitchen terms	Community Building	ServSafe Exam
10:00			Tool & Equipment ID		
10:30			Continued		
10:45	Break (10:30-10:45)				
11:30	Bread Breakers	Technology Refresh	ServSafe Review	Knife Skills 101	ServSafe Exam
12:00				Knife Skills Continued	
12:30	Lunch (12:30-1:00)				
1:00	Vision Boards	Community Agreements	ServSafe Review	ServSafe Exam	Sexual Harrassment
1:30					
2:00	Break (2:00-2:15)				
2:15	Vision Boards Continued	Kitchen Safety	ServSafe Review	ServSafe Exam	Attributes of a culinary professional
3:00		Food Safety			
3:30		INTro To Kitchen Brigade			

	Monday	Tuesday	Wednesday	Thursday	Friday
9:00	Program Feedback - Week 2				
9:15	Goal Setting 2	Nuts ,Seeds	Well Being	Braising	Communications
10:00		Rice		Saute	
10:30		Pasta		Sous Vide	
10:45	Break (10:30-10:45)				
11:30	How to read a recipe	Fats /Oils	Poultry	101 ways to cook an egg	5 Mother Sauces
12:00	Continued	Spices	Fish	Continued	Continued
12:30	Lunch (12:00-12:30)				
1:00	Mise en place	Dairy / Cheese/	Cooking Vegetables & Grains	Continued	Stocks & Sauces
1:30	Continued	Meat	Continued	Continued	Continued
2:00	Break (2:00-2:10)				
2:15	Fruits	Technology Refresh 2	Cooking methods	Review	Program Services
3:00	Veggies		Dry Heat		
3:30	Legumes		Roasting		

	Monday	Tuesday	Wednesday	Thursday	Friday
9:00	Program Feedback - Week 3				
9:15	Goal Setting 3	Nutrition & Wellness	Well Being 2	Intro To Baking	Communications 2
10:00		How to read a label		BP bakes	
10:30		Healthy Substitutions		Chocolate Chip	
10:40	Break (10:30-10:40)				
11:30	Quick Breads /Breakfast Bakes	Menu Development	Culinary Math Formulas	Lemon Poppy Seed	BP bakes Continued
12:00	Muffins	Continued	Continued	Cinnamon Rolls	Continued
12:30					
1:00	Biscuits	Culinary Math	Culinary math	Continued	Continued
1:30	Scone	Continued	Conversions	Continued	Continued
2:00	Break (2:00-2:10)				
2:10	Corn Bread	Resume 1:1	employment Service Interviews	Review	Program Services
3:00	Continued				
3:30	Continued				

	Monday	Tuesday	Wednesday	Thursday	Friday
9:00	Program Feedback - Week 4				
9:15	Goal Setting 4	Pan Di Mei / Foccocia	Communications 3	Whole Wheat Bread	Interview Workshop Prep
10:00		Continued		Continued	9:45-9:55 Break
10:30		Continued		Contuined	Interview Workshop
10:40					
11:30	BP Bakes Continued	Continued	Whole Wheat rolls		
12:00	Continued	Continued	(continued)	Continued	Extended Lunch (12:00-1:00)
12:30	Lunch (12:00-12:30)				
1:00	Continued	Continued	Whole Wheat Bread	Continued	Baking Review /Practicals
1:30	Continued	Continued	Continued	Continued	Continued
2:00	Break (2:00-2:10)				
2:10	Continued	EQ 2	Quick Bread Review	Well Being 3	Continued
3:00	Continued		Muffins		
3:30	Continued		Coffee Cake		

	Monday	Tuesday	Wednesday	Thursday	Friday
9:00	Program Feedback - Week 5				
9:15	Goal Setting 5	Graduation Prep	What's Next	Cake Decortating	Graduation Set up
10:00		Continued		Continued	Continued
10:30		Continued		Plating	Continued
10:40	Break (10:30-10:40)				Continued
11:30	Cakes & Pies	Continued	Graduation Prep	Continued	Continued
12:00	Crust & Filling	Continued	Continued	Continued	Graduation
12:30	Lunch (12:00-12:30)				
1:00	Frosting	Continued	Continued	Catering &Platters	
1:30	Continued	Continued	Continued	Continued	
2:00	Break (2:00-2:10)				
2:10	Continued	Employment and Program Service 1:1's	Continued	Q&A	
3:00	Continued		Continued		
3:30	Continued		Continued		