

	<u>1st Quarter</u>	<u>2nd Quarter</u>	<u>3rd Quarter</u>	<u>4th Quarter</u>
YEAR I	SERVSAFE® CERTIFICATION RECEIVING AND STORAGE	SAFETY LG AND SMALL EQUIPMENT RECIPES	BAKING SKILLS NUTRITIONAL VALUES	COLD FOOD PREP SOUPS YEAR ONE PRO START TEST
YEAR II	<u>1st Quarter</u> BREAKFAST FOODS SPICES AND HERBS	<u>2nd Quarter</u> CUSTOMER SERVICE STARCHES AND PROTEINS	<u>3rd Quarter</u> STOCKS AND SAUCES	<u>4th Quarter</u> MEAT/ POULTRY AND SEAFOOD PREP YEAR TWO PRO START TEST
YEAR III	<u>1st Quarter</u> MANAGEMENT AND EMPLOYMENT SKILLS PRE NOCTI TEST	<u>2nd Quarter</u> VEG AND FRUITS PREP MEAT/POUTRY AND SEAFOOD	<u>3rd Quarter</u> COLD FOOD PREP MANAGEMENT AND EMPLOYMENT SKILLS	<u>4th Quarter</u> STARCHES/ PROTEINS NOCTI TEST