

## Plan of Work

*Lab 2: Italian/French Loaf, Yeast Rolls, Rye Loaf*

8am	Mise / Mix Italian Loaf
8:45am	Mise / Mix Yeast Rolls
9:30am	Mise / Mix Rye Loaf
<b>Let Breads Rise</b>	
10:30am	Roll out Yeast Rolls
10:45am	Shape Rye Loaf
11am	Shape Italian Loaf
<b>Let Breads Rise</b>	
12pm	Bake off Yeast Rolls
12:20pm	Bake off Rye Loaf
12:40pm	Bake off Italian Loaf
<b>Evaluate Breads</b>	
1pm	Close-out, clean, and finish lab