

Food Lab Work Sheet:

Recipe:Chocolate Chip Cookies *Circle / Fill in: Day: A or B Period: ___ / __ KitchenColor:Red/Orange/Yellow/Blue/Green*

Names of Team Members assigned to jobs for this lab:

MANAGER:

CENTRAL FOOD PERSON:

EQUIPMENT PERSON:

KITCHEN FOOD PERSON:

EVALUATOR:

1. Tape up lab plan
2. Set up dish H2O & drain
3. Label and store food products
4. **SWEEP KITCHEN!**
5. **Inspect kitchen** & invite teacher to inspect before bell rings

1. Check EP's work go to Central Supply measure ingredients for mise en place
2. Scrape, wash, rinse and drain dishes
3. Wash/Dry dishpan & Sink
4. CAYGO!

1. Read recipe/lab to make sure all equipment is on tray
2. Dry and put away dishes, return equipment proper place
3. Put used linens in the dirty laundry
4. CAYGO!

1. Read lab plan and double check ingredients CFP got from Central Supply
2. Keep team on time/track
3. Mise en place ingredients
4. Wipe counters, table & stovetop
5. CAYGO!

1. Get dish cloth & Towel
2. Sanitize kitchen areas
3. Invite Teacher to check MISE EN PLACE to start
4. **FILL IN LAB EVAL.**
5. **CAYGO/FLOAT/check for** written work.

Equipment Needed to Make Recipe	Ingredients in Central Supply	Student's Name	Job Plan (from recipe)
2x Parchment lined Cookie sheets	Flour		1. Read Recipe and Lab Work sheet and assign jobs Have Teacher check the Mise en place of ingredients before start
Wooden spoon	Sugars: Granulated & Brown		2. Be Lab Ready & Sanitize counter
Whisk <u>or</u> fork to blend dry ingredients	Margarine OR Butter		3. Tape lab in place
Dry Measuring cups	Egg		4. Get dish towel & cloth
Measuring Spoons	Vanilla		4. Set up dish H2O
Liquid measuring cup	Chocolate Chips		5. Scrape, wash and drain dishes
Custard Cups measuring small amounts	Baking Soda		6. Dry dishes
Metal Spatula			7. Set up Mise en place tray with measuring & tools
Large Stainless Bowl for creaming			8. Get ingredients from central Supply
Smaller stainless bowl for dry blending			4. Set up dish H2O
Butter knife to level "Mise en Place" tray			11.
			12.
NOTE:			13. CAYGO: make sure kitchen is clean and checked before eating
Be Lab READY: hair back, apron on, hands wash 20sec.			14. Fill out evaluation as a group and do any written worksheets
dish pan with a small squirt of soap in left sink, dish			
drain in right sink, sanitize counters, read recipe/plan.			