Kitchen Lab Planning Sheet

	Group #	
	-	
Nutrients in	Recipe:	

Please note
who is
absent for
this lab.

Manager	Cook
Oversees plan, Sweeps floor	Gather supplies from cart
Makes final check of kitchen lab	Gather utensils, equip., & towels
Asks teacher for approval, Hand in lab sheet	Dries and puts away dishes
	Sets table (if needed)
Helper	Assistant
Prepares dishwater, Washes and rinses dishes	Helps where needed throughout lab (watches for things
Pre-Lab: sanitize counters, clean stove	that need to be done, takes the initiative and does them)
Post-Lab: Clean counters, equip, & tools	

List <u>ALL</u> ingredients, amounts, and food preparation tasks, in the order to be done. Assign each task to one or more members of your team.

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<u>Ingredient</u>	Amount	Ingredient	<u>Amount</u>
		_	

Food Preparation Task

Team Member

Utensils:	Reminders	•

Name of Recipe:

Number Served:

Foods Western Technical-Commercial School

Name:

Date of Preparation:

Lab



Name:

Western Technical-Commercial School

Date of Preparation:

Lab Evaluation

Score each category based on criteria listed. Use the point value of each task to calculate team evaluation. *Leave score sheet in kitchen for teacher evaluation*.

<u>Teacher</u>	Team	Categories	
Evaluation	Evaluation	Points	
	4 Start Up		
		1 Hair back, sleeves up, hands washed, NO GUM	
		1 Began right away & worked efficiently	
		1 Pre-lab clean-up done (dish water & counters)	
		1 Aprons worn	
		3 Organization & Cooperation	
		1 Plan sheet written clearly (including recipe name and nutrients	
		1 Recipe & plan sheet used by team	
		1 All team members stayed in their lab	
		5 Accuracy & Results	
		1 Followed recipe, plans, and teacher instructions	
		1 Measured ingredients correctly	
		1 Used correct utensils for preparation task	
		1 Presentation is good	
		1 Worked to solve any problems with lab process	
		3 Energy	
		1 Enthusiastic; positive attitude	
		1 Worked to reach high standards	
		1 Did not sit during work time	
		10 Clean Up	
		1 Cleaned up during preparation	
		1 All food eaten or stored properly	
		1 Dishes washed properly (clean!!)	
		1 Dishes dry and put away in correct place	
		1 Stove / oven turned off and clean	
		1 Clean burner drip tray if necessary (the thing under the burner)	
		1 Sink is dry; strainer on back of sink (not still in sink)	
		1 NO FOOD LEFT IN SINK!!!	
		1 Used linens put in washing machine (after inspection)	
		1 EVERYTHING IS <u>CLEAN!!!</u> sink, counter,	
		microwave, floor, dishes, stove, utensils (to name	
		a few)	
		NO FOOD PARTICLES IN SINK OR ON COUNTER!!	
/25	/25	5 Total points earned	