

LAB PLANNING SHEET **

PERIOD _____ UNIT _____ PRODUCT _____

MANAGER/COOK 1. Responsible for lab sheet 2. Brings recipe 3. Major cooking 4. Evaluates lab	ASSISTANT COOK 1. Gets supplies from table 2. Preheats oven if used 3. Helps cook 4. Dries dishes		
AIDE 1. Sets table 2. Sweeps the floor 3. Puts trash in garbage 4. Puts towels in laundry 5. Puts dishes away	HELPER 1. Washes dishes 2. Wipes off stove/table 3. Greases pans if any 4. Gets clean linen		
MARKET ORDER AMOUNT 1. 2. 3. 4. 5. 6. 7. 8.	EVALUATION 1. Lab sheet planned, <u>evaluated correctly</u> 2. Followed recipe with <u>satisfactory product</u> 3. Table setting and <u>manners</u> 4. Dishes washed and <u>dried</u> 5. Range, table, sink and <u>counter clean</u> 6. Unit floor swept 7. Supplies obtained <u>correctly</u> 8. Citizenship 9. Finished on time 10. Towels in laundry <u>basket</u> TOTAL	<u>3</u> <u>4</u> <u>3</u> <u>4</u> <u>5</u> <u>2</u> <u>2</u> <u>3</u> <u>2</u> <u>2</u> <u>30</u>	
SUPPLIES IN UNIT AMOUNT 1. 2. 3. 4.	GRADE EARNED COMMENTS:		