KITCHEN ORGANIZATION CHART

Kitchen duty*	Lab Description
Lab Date	Kitchen Number
Period	Number of Students in Group
Names	

HOST/HOSTESS

- Group leader (supervises cooking)
- Fills out lab sheet
- Takes the place of absent member

CHEF/COOK

- Responsible for cooking
- Arranges table and chairs
- Sweeps kitchen area

ASSISTANT CHEF/COOK

- Helps the cook
- Dries the dishes
- Puts dishes away
- Cleans microwave if needed

FOOD SERVER

- Sets and clears table
- Serves the food when necessary
- Cleans counter top, table, and stove

TABLE ATTENDANT

- Gets supplies from the supply table
- Helps food server clear table
- Does kitchen duty for group (from wheel)*

COOK'S ASSISTANT

- Washes the dishes
- Cleans and polishes the sink
- Dries sink with towel
- Puts dirty towels in laundry area

Rotate duties among group members for each food lab

Please list any of the following on the back of the paper:

- **COMPLAINTS** (about group)
- **PROBLEMS** (in your unit)
- MISSING OR BROKEN EQUIPMENT

TEACHER CHECK