**Recipe /LAB:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_­\_(-1All)Date\_\_\_\_\_\_\_Table #\_\_\_\_Period \_\_\_\_(-2All)**

**ABSENT Member:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_(Instructions:** Divide up the job assignments in the boxes below. **WRITE FULL NAMES NEXT TO EACH JOB POSITION**. **The person assigned is responsible for making sure the work is completed**. Divide up extra jobs. All must be completed! **NOTE:**  **Deductions for items left undone or found by next class are in parenthesis. Fill all blanks. “IDK, Everything, and Nothing” are not answers and will result in point deductions. NO ELECTRONICS ALLOWED UNLESS APPROVED BY TEACHER. (-5)**

| **EXECUTIVE CHEF**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**(Write Full Name or -2)**1. **Assign Jobs. Make sure no one is sitting!**
2. **Fill out Lab Sheet** and turn it in**. (-1)**
3. **Adjust Recipe** if needed. Look for phrase “make 1/2 recipe in lab.” **Write ingredient and equipment adjustments on the backside of lab sheet (-5)**
4. **Help Station Chef #1** get ingredient supplies on lab cart using created supply list on backside of lab sheet.
5. **Supervise cooking and clean-up.** Make sure all jobs are completed.
6. **Did you stay with your lab group the entire time? \_\_\_\_\_\_(-2)**
7. **Sweep the floor,** especially under cupboards. **(-5)**
8. Pi**ck up trash** in and around lab unit. **(-2)**
9. **Evaluate the Lab and check-out with Teacher. (-5)**
10. **Safety & Sanitation Evaluation (**√**)**: Hair was pulled back if longer than chin.\_\_\_\_\_ Hands were washed often. \_\_\_\_\_ Hands washed or gloves were used for uncooked food.\_\_\_\_ Food was cooked to the proper temperature? \_\_\_\_\_ Cutting boards and countertops were washed and sanitized before & after use. \_\_\_\_ No outside food or gum in kitchen **\_\_\_\_\_ (-2)**
11. **Recipe Rating \_\_\_\_\_ (1-5)You must eat at least one bite of food item unless you have allergies documented on Skyward or a dietary restriction that was discussed with Mrs. W. (-2)**
12. What was your biggest contribution to the group today? **(-1)**
13. What cooking/nutrition information or recipe skill did you **learn OR teach** to others today? **(-1)** ( NOTE: You may not say “how to make” whatever recipe)

**Self-Evaluation** **Score\_\_\_/25\_ (-2)****NO ELECTRONICS(-5)** | **SOUS CHEF (ASSISTANT)**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**(Write Full Name or -2)**1. **Help Exec. Chef** with Lab Sheet and Job assignments. **(-1)**
2. **MISE EN PLACE COORDINATOR=** Food & Equipment organization. **Help Station Chef #2** get out kitchen tools and equipment.
3. **Did you stay with your lab group the entire time? \_\_\_\_\_\_(-2)**
4. Fill up sink with hot, soapy water and get clean towels and wash cloths. Get SANITIZER in back room.
5. **Refill, clean, and shine supply canisters** at the end of the lab if less than 3/4 full. Refill soap dispensers and hand towels, if needed during the lab. **(-3)**
6. **Wash and dry dishes** (with CLEAN towels). **(-5** if found dirty)
7. **Clean and dry sink**. Shine sinks and faucets with last towel. Remove gooey debris from floors and sink with a paper towel**. (-5)**
8. **Put towels in laundry basket** on cart by Kitchen 1. Don’t throw them there! **(-2)**
9. **Make sure stove and oven are turned off (-5)**
10. **Safety & Sanitation Evaluation (**√**)**: Hair was pulled back if longer than chin.\_\_\_\_\_ Hands were washed often. \_\_\_\_\_ Hands washed or gloves were used for uncooked food.\_\_\_\_ Food was cooked to the proper temperature? \_\_\_\_\_ Cutting boards and countertops were washed and sanitized before & after use. \_\_\_\_ No outside food or gum in kitchen **\_\_\_\_\_ (-2)**
11. **Recipe Rating \_\_\_\_\_ (1-5)You must eat at least one bite of food item unless you have allergies documented on Skyward or a dietary restriction that was discussed with Mrs. W. (-2)**
12. What was your biggest contribution to the group today? **(-1)**
13. What cooking/nutrition information or recipe skill did **you learn OR teach** to others today? **(-1)** ( NOTE: You may not say “how to make” whatever recipe)

**Self-Evaluation** **Score\_\_\_/25\_(-2)****NO ELECTRONICS(-5)** |
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| **STATION CHEF #1**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **(Write Full Name or -2)**1. **Read recipe/lab directions** with group.
2. **Did you stay with your lab group the entire time? \_\_\_\_\_\_(-2)**
3. **Get ingredient supplies** from lab cart from created supply list on backside of lab sheet with Executive Chef. **(-1)**
4. **Wash counters** and sinks with warm, soapy water. Sanitize if worked with meats. Feel for “grit” with your hand. **(-5)**
5. **Clean, dry and shine small appliances—**mixers, skillets,etc.
6. **Clean inside, under, and outside of microwave. (-5)**
7. **Return any equipment and supplies** to carts. Wrap all food items that are returned to the cart. **(-2)**
8. **Rinse and dry dishes**. **(-2)**
9. **Hang up aprons.** Put dirty aprons in laundry. Use stain pretreatment, if needed **(-1)**
10. **Safety & Sanitation Evaluation (**√**)**: Hair was pulled back if longer than chin.\_\_\_\_\_ Hands were washed often. \_\_\_\_\_ Hands washed or gloves were used for uncooked food.\_\_\_\_ Food was cooked to the proper temperature? \_\_\_\_\_ Cutting boards and countertops were washed and sanitized before & after use. \_\_\_\_ No outside food or gum in kitchen **\_\_\_\_\_ (-2)**
11. **Recipe Rating \_\_\_\_\_ (1-5)You must eat at least one bite of food item unless you have allergies documented on Skyward or a dietary restriction that was discussed with Mrs. W. (-2)**
12. What was your biggest contribution to the group today? **(-1)**
13. What cooking/nutrition information or recipe skill did **you learn OR teach** to others today? **(-1)** ( NOTE: You may not say “how to make” whatever recipe)

**Self-Evaluation** **Score\_\_\_/25\_(-2)****NO ELECTRONICS(-5)** | **STATION CHEF #2**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **(Write Full Name or -2)**1. **Read recipe/lab directions** with group. **Preheat oven**, if need.
2. **Did you stay with your lab group the entire time? \_\_\_\_\_\_(-2)**
3. **Assemble kitchen tools** and equipment with Sous Chef.
4. **Do equipment inventory** with orange list**.** Get missing equipment items from the teacher. **(-3)**
5. **Put dry dishes away**. **(-2)**
6. **Wipe fronts of cupboards and drawers. (-5)**
7. **Clean top of stove**. **Clean oven spills**. Wipe under burners on coil stoves. **(-5)**
8. **Clean sink using soft scrub or Ajax cleanser**. **(-2)**
9. **Safety & Sanitation Evaluation (**√**)**: Hair was pulled back if longer than chin.\_\_\_\_\_ Hands were washed often. \_\_\_\_\_ Hands washed or gloves were used for uncooked food.\_\_\_\_ Food was cooked to the proper temperature? \_\_\_\_\_ Cutting boards and countertops were washed and sanitized before & after use. \_\_\_\_ No outside food or gum in kitchen **\_\_\_\_\_ (-2)**
10. **Recipe Rating \_\_\_\_\_ (1-5)You must eat at least one bite of food item unless you have allergies documented on Skyward or a dietary restriction that was discussed with Mrs. W. (-2)**
11. What was your biggest contribution to the group today? **(-1)**
12. What cooking/nutrition information or recipe skill did you **learn OR** **teach** to others today? **(-1)** ( NOTE: You may not say “how to make” whatever recipe)

**Self-Evaluation** **Score\_\_\_/25\_(-2)****NO ELECTRONICS (-5)****ALL JOBS MUST BE COMPLETED! ONE OR TWO SECTIONS MAY NEED TO BE DIVIDED UP. MEMBERS SHOULD WRITE INITIALS NEXT TO EXTRA JOBS.** |