

# Lab Management - Level II

## Summary

Lab management techniques

## Main Core Tie

Food Science

[Strand 1](#)

## Background for Teachers

Students who know what lab procedures are expected will work more effectively and be more successful during their lab experiences.

Students need to know the following:

- assigned lab partners

- expectations for labs as listed on the lab sheet

- where the laundry is put - placemats, napkins, tablecloths, aprons, dish clothes, dish towels, hand towels, brooms, mops, dust pans, buckets, etc.

- evaluation - may cover such items as product, manners, behavior, cleanup. See lab sheet.

- cleanup includes items such as:

  - equipment put in correct drawers - laminated drawer inserts that have equipment traced directly on them shows the drawer placement each piece of equipment.

  - hot dish water, hot rinse water

  - teacher always checks off each unit for sanitation/order before students are dismissed

## Instructional Procedures

### ACTIVITIES:

- Students decide upon lab partners and sign their names for each unit.

- Hand each student a lab sheet to look at during the discussion on expectations. Use overhead projector to show and discuss the way lab sheets are to be filled out.

- Play lab management/food safety concentration for reinforcement/review - [CONCENTRATION RULES](#)

- Evaluate the five basic kitchen floor plans.

### SUMMARY

You will remain safe from injury, food poisoning and work efficiently if you use the principles from this lesson on safety, sanitation, equipment, kitchen organization and lab procedures.

## Authors

[Utah LessonPlans](#)