**Lab Planning Sheet**

 **Period \_\_\_\_\_ Kitchen \_\_\_\_\_ Product \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

|  |  |
| --- | --- |
| **Manager Cook** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | **Assistant Cook** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| 1. Responsible for Lab Sheet
2. Bring the recipe and oversees the measurements
3. Major cooking preparation
4. Evaluate the lab with the Team
5. Write what you learned in this lab
 | 1. Grease the pan, if any pans are used.
2. Get supplies from the table.
3. Help prepare product.
4. Dry the dishes
5. Check to make sure all dishes are put away properly
 |
| **Aide(s)** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_1. Wash and set the table
2. Sweep the floor thoroughly
3. Put all trash **in** garbage
4. Inspect clean dishes and put away dry dishes
5. Get clean linen for the kitchen
 | **Helper(s)** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_1. Preheat the oven if used
2. Wipe off the range & table
3. Wash the dishes (hot soapy water in the sink at the first of the lab-clean as you go)
4. Clean & dry sink and counter tops
5. Put dirty linen in basket to be washed
 |
| **Unit Job**: Check with teacher for assignment | **Evaluation of Lab** |
|  | 1. Lab sheet planned and evaluated correctly \_\_\_\_10
 |
|  | 1. Followed recipe with satisfactory results \_\_\_\_10
 |
|  | 1. Table setting and **manners**  \_\_\_\_10
 |
| Teacher will initial when completed: | 1. Dishes washed and dried \_\_\_\_10
 |
| **Grocery List:** Amount  | 1. Oven, table, sink and counter clean \_\_\_\_10
 |
|  | 1. Floor swept in kitchen and under the counter \_\_\_\_10
 |
|  | 1. Supplies obtained correctly \_\_\_\_10
 |
| \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | 1. **Citizenship**, everyone stays in kitchen and helps each other. **Good teamwork** \_\_\_\_10
 |
|  | 1. Finished on time and completed unit job \_\_\_\_10
 |
|  | 1. Dirty towels in laundry basket \_\_\_\_10
 |
|  | **Total Possible \_\_\_\_\_100**  |
|  |  |
| **Supplies in Kitchen**: Amount **What we learned today:**  |
|  |
|  |
|  |
|  |
|  |
| **Nutrients in this food product:**  |

**Teacher Evaluation of the product**: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Date of Lab\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_