Lab Planning Sheet:

Write down the person assigned to each job.

Chef \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

* Read the recipe to the group
* Fill out the lab sheet and bubble sheet and turn in at the end of the class
* Main cook for the day
* Clean the stove top/oven

Cook \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

* Assemble the needed equipment
* Assist the chef with cooking
* Clean the counter tops
* Put dirty laundry in dirty laundry basket

Assistant Cook\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

* Preheat oven if needed
* Correctly measure food at the supply table
* Wash dishes
* Rinse out and wipe around the top of sink

Manager \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

* Get all measuring supplies on the gray tray for your assistant cook
* Dry the dishes
* Put the dishes away in correct locations
* Sweep the floor

Read through recipe. As you read, write down the action words below and what they mean (what you need to do).

Figure out what needs to be on the tray that goes to the supply table. List them below:

Write down what ingredients are already in your kitchen. List them below:

Write down what your job is and what you need to be doing during the lab.

If you do not have a 4th person in your lab, split-up the jobs for the Manager evenly. Write who will be doing what.

Write the schedule of what your group needs to do during the lab to finish on time, this should be listed in the correct order and how long each task should take.