**Recipe /LAB:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_­\_\_Date\_\_\_\_\_\_\_Group #\_\_\_\_Period \_\_\_\_**

| MANAGER\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  \_\_\_ 1. Fill out lab sheet and cook.  \_\_\_ 2. Supervise/Check off jobs.  \_\_\_ 3. Assign or do jobs for absent students.  \_\_\_ 4. Check clean up/Check-out.  \_\_\_ 5. Safety/Sanitation  Score\_\_\_\_ | EXECUTIVE CHEF\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  \_\_\_ 1. Preheat/Turn stove off.  \_\_\_ 2. Read recipe out loud and cook.  \_\_\_ 3. Divide and serve food.  \_\_\_ 4. Clear and wipe off table.  \_\_\_ 5. Safety/Sanitation  Score\_\_\_\_ |
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| SOUS CHEF\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  \_\_\_ 1. Get supplies.  \_\_\_ 2. Help cook.  \_\_\_ 3. Throw trash in garbage.  \_\_\_ 4. Wash counters and stove.  \_\_\_ 5. Safety/Sanitation  Score\_\_\_\_ | ORGANIZER\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  \_\_\_ 1. Get out kitchen tools.  \_\_\_ 2. Sweep Floor.  \_\_\_ 3. Help cook.  \_\_\_ 4. Dry dishes and put away correctly.  \_\_\_ 5. Safety/Sanitation Watch person  Score\_\_\_\_ |
| DISHWASHER\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  \_\_\_ 1. Get clean towels and cook.  \_\_\_ 2. Wash and rinse dishes.  \_\_\_ 3. Clean and dry sink.  \_\_\_ 4. Put dirty towels in the laundry.  \_\_\_ 5. Safety/Sanitation  Score\_\_\_\_ | Comments: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

If someone is absent, you will need to divide up their job. Ask Mrs.Weight if you have any questions. **NOTE**: **1 & 3 share sink; Groups 2 & 6 share sink; Groups 4 & 9 share a sink, 5 & 10 share a sink, and 7 & 8 share a sink. All groups do their own dishes, clean up their section of the lab area and fill out their own lab sheet.** Please be respectful and don’t make others do your work!

**Evaluation of Lab–** Answer questions as a group.

1. How was your final food product? (1 pt)

Excellent Good Fair Poor

2. Did your food turn out as planned? Yes No

**Why or why not?** (look, taste, smell, texture) (2 pts)

**ALL JOBS MUST BE COMPLETED! ONE OR TWO SECTIONS MAY NEED TO BE DIVIDED UP. MEMBERS SHOULD WRITE INITIALS NEXT TO EXTRA JOBS or ALL LAB MEMBERS WILL LOSE THE POINTS FOR UNCOMPLETED JOBS IN THEIR AREA!**

| **Group Efficiency (DONE ON TIME or -2):** | **Lab Inspection Signature: (-5)** |
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