Dear Parents,

In order to give each student more practice in the food preparations tasks which are taught in this class, and in order to help acquaint them with their own kitchens, your student will be required to complete several home assignments. By letting us know how your student is doing at home, we are better able to adjust our program to meet his/her needs. Each assignment will be due in one week.

Thank you for your assistance.

STUDENT:_________________________________

ASSIGNMENT:_________________________________

DUE:_________________________________

<table>
<thead>
<tr>
<th></th>
<th>needed no help or reminders</th>
<th>Family member helped a little</th>
<th>Family member did it</th>
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<tbody>
<tr>
<td>Checks to make sure all equipment is at hand before continuing.</td>
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<tr>
<td>Locates necessary ingredients and equipment</td>
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<td>Measures accurately</td>
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<td>Uses appliances and utensils correctly</td>
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COMMENTS:

Signed:_________________________________          Date:__________________
Chocolate Chip Cookies

You Need:

- flour
- baking soda
- salt
- butter
- shortening
- sugar
- one egg
- brown sugar
- chocolate chips
- nuts (optional)
- vanilla
- 1 cup dry measuring cup
- 1/4 cup measuring cup
- wooden spoon
- Tablespoon
- 1 teaspoon
- 1/2 teaspoon
- rubber spatula
- hand mixer
- 2 spoons
- large bowl
- medium bowl
- knife
- cutting board
- spatula
- cooling rack
- cookie sheet
- stove
1. Adjust oven rack to 3rd up from the bottom. Preheat oven to 375\(^\circ\)

2. Measure 1 cup + 2 Tb. flour, 1/2 tsp. soda, and 1/2 tsp. salt in a medium bowl. SET ASIDE.

3. Measure 1/4 cup butter, 1/4 cup shortening, 1/4 cup + 2 Tb. sugar and 1/4 cup + 2 Tb. brown sugar. Put in large bowl. Mix together until creamy with handmixer on MEDIUM OR use wooden spoon.
4. Add 1 egg and 1/2 tsp. vanilla to large bowl. Mix together with hand mixer on MEDIUM OR with wooden spoon.

5. Gradually add flour, soda and salt using wooden spoon and stir together until well mixed.

6. Measure and add 1 cup chocolate chips and 1/2 cup chopped nuts (optional) to bowl. Stir together.
Drop dough by teaspoonfuls on ungreased cookie sheet. Put in to oven.

Bake 10 - 12 minutes or until desired doneness.

Remove from oven. Using a spatula put cookies on cooling rack to cool. Turn oven OFF.
CHOCOLATE CHIP COOKIES

You Need:

1 cup + 2 Tb. flour  
1/2 tsp. soda  
1/2 tsp. salt  
1/4 cup butter  
1/4 cup shortening  
1/4 cup + 2 Tb. sugar  
1/4 cup + 2 Tb. brown sugar  
1 egg  
1/2 tsp. vanilla  
1 cup nuts (optional)  
2 spoons  
cookie sheet  
knife

1 cup dry measuring cup  
1/4 cup dry measuring cup  
1/2 teaspoon  
Tablespoon  
metal spatula  
wooden spoon  
rubber spatula  
medium bowl  
large bowl  
handmixer  
spatula  
cutting board  
cooling rack

1. Adjust oven rack to 3rd up from the bottom. Preheat oven to 375°.

2. Measure 1 cup + 2 Tb. flour, 1/2 tsp. soda, and 1/2 tsp. salt in a medium bowl. SET ASIDE.

3. Measure 1/4 cup butter, 1/4 cup shortening, 1/4 cup + 2 Tb. sugar and 1/4 cup + 2 Tb. brown sugar. Put in large bowl. Mix together until creamy with handmixer on MEDIUM or use wooden spoon.

4. Add 1 egg and 1/2 tsp. vanilla to large bowl. Mix together with handmixer on MEDIUM or with wooden spoon.

5. Gradually add flour, soda and salt using wooden spoon and stir together until mixed.

6. Measure and add 1 cup chocolate chips and 1/2 cup chopped nuts (optional) to bowl. Stir together.


8. Bake 10 - 12 minutes or until desired doneness. Remove from oven. Using a spatula, put cookies on cooling rack to cool. Turn oven OFF.