TEAM FOODS -- HOME COOKING ASSIGNMENT

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 asignments. 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.

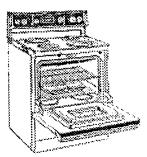
STUDENT:			
ASSIGNMENT:			
DUE:			
	needed no help or reminders	Family member helped a little	Family member did it
Checks to make sure all equipment is at hand before continuing.			
Locates necessary ingredients and equipment			
Measures accurately			
Uses appliances and utensils correctly			
COMMENTS:		•	,
Signed:		Date:	

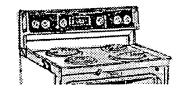
Chocolate Chip Cookies

You Need:



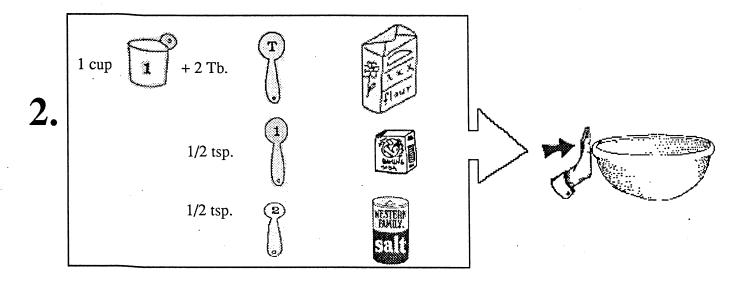
1.



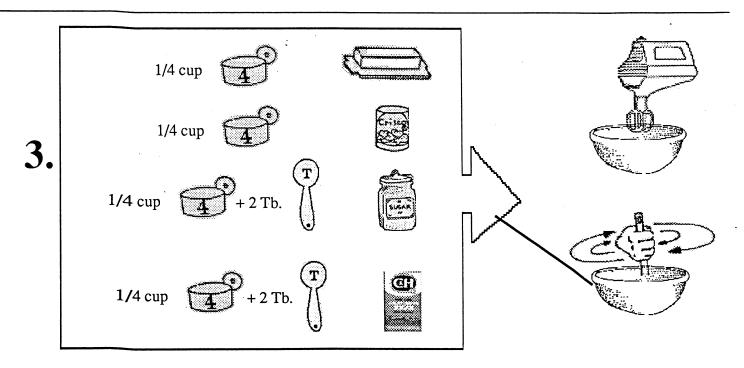




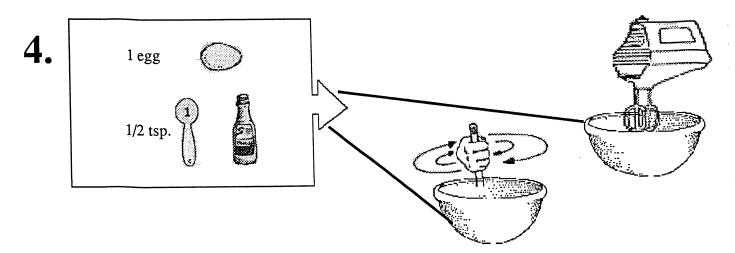
Adjust oven rack to 3rd up from the bottom. Preheat oven to 375?



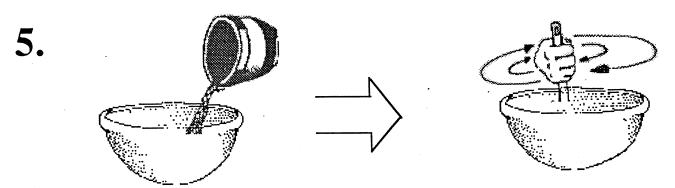
Measure 1 cup + 2 Tb. flour, 1/2 tsp. soda, and 1/2 tsp. salt in a medium bowl. SET ASIDE.



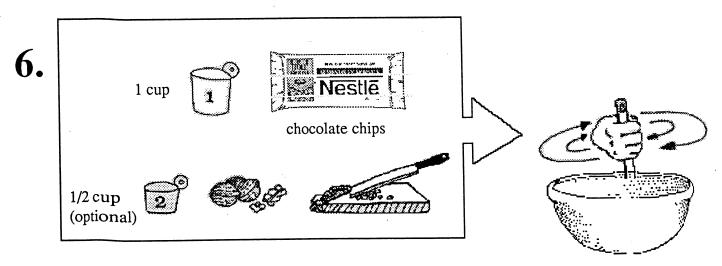
Measure 1/4 cup butter, 1/4 cup shortening, 1/4 cup + 2 Tb. sugar and 1/4 cup + 2 Tb. brown sugar. Put in large bowl. Mix together until creamy with handmixer on MEDIUM OR use wooden spoon.



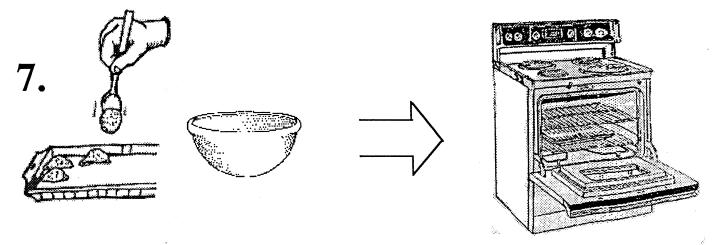
Add 1 egg and 1/2 tsp. vanilla to large bowl. Mix together with handmixer on MEDIUM OR with wooden spoon.



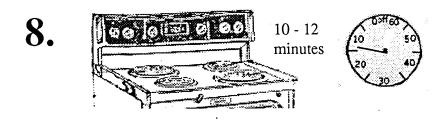
Gradually add flour, soda and salt using wooden spoon and stir together until well mixed.



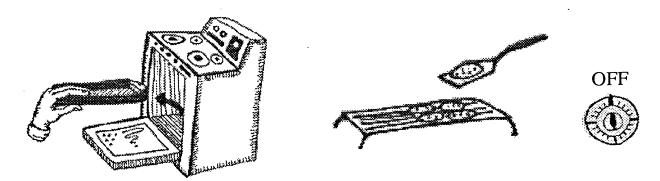
Measure and add 1 cup chocolate chips and 1/2 cup chopped nuts (optional) to bowl. Stir together.



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.
- 7. Drop dough by teaspoonfuls on ungreased cookie sheet. Put into oven.
- 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.