STUDENT LAB SHEET

Kitchen #:	Period:		Date:	
Product:				
<u>-</u>	in the dirty laundry	•	the lab, if you have a have a clean apron,	
CHEF:		COOK:		
1. Read the reci	•		e equipment	
2. Fill out lab sheet			2. Assist the chef with cooking	
3. Main cook for the day			Wipe down the counters	
4. Wipe down s	tove top/oven	4. Put dirty	laundry in basket	
ASSISTANT COOK:_		MANAGER:		
 Preheat oven 		 Get clear 		
Get supplies f	or recipe	2. Dry the o		
3. Wash dishes		3. Put dishe	•	
4. Clean the sink	(4. Sweep th	ne floor	
	TEACHER EV	/ALUATION		
Lab sheet filled out	correctly and turne	ed in after lab	(5)	
Supply table – correct measurements, one trip, one person			erson (5)	
Lab work – techniques used, followed directions			(5)	
Cooperation – working together & each doing specific duties			duties (5)	
Product evaluation			(10)	
Dishes washed, dried and put away in correct place			(5)	
Range, table, sink and counters clean; swept floor			(5)	
Unit conduct, appropriate behavior, manners and etiquette			juette (5)	
Unit cleaned up, che	ecked and ready to	go <u>before</u> the b	oell rings (5)	
Penalty points giver	ı (see back side)		minus	
TOTAL POINTS PER	IΔR		(50)	

PENALTY POINTS

-10 points each offense	-5 to -50 points each offense	
No apron	Poor cooperation	
Sitting on the counter	Leaving the classroom	
Towel flipping	Wandering	
	Misuse of equipment	
	Poor clean up	
	Any other inappropriate behavior	

COMPLAINT DEPARTMENT

If the last lab to use your kitchen did not do a good job cleaning, write the problem below. Then notify the teacher of the problem for inspection. If approved, points will be deducted from their lab and not yours. Please note that other class period will be doing the same on your kitchen! So don't leave a mess!

Approved:
Points deducted:
Kitchen unit #:
From which class period: