

Lab Management - Level II

Summary

Lab management techniques

Main Core Tie

Food Science

[Strand 1](#)

Background for Teachers

Students who know what lab procedures are expected will work more effectively and be more successful during their lab experiences.

Students need to know the following:

- assigned lab partners

- expectations for labs as listed on the lab sheet

- where the laundry is put - placemats, napkins, tablecloths, aprons, dish clothes, dish towels, hand towels, brooms, mops, dust pans, buckets, etc.

- evaluation - may cover such items as product, manners, behavior, cleanup. See lab sheet.

- cleanup includes items such as:

 - equipment put in correct drawers - laminated drawer inserts that have equipment traced directly on them shows the drawer placement each piece of equipment.

 - hot dish water, hot rinse water

 - teacher always checks off each unit for sanitation/order before students are dismissed

Instructional Procedures

ACTIVITIES:

- Students decide upon lab partners and sign their names for each unit.

- Hand each student a lab sheet to look at during the discussion on expectations. Use overhead projector to show and discuss the way lab sheets are to be filled out.

- Play lab management/food safety concentration for reinforcement/review - [CONCENTRATION RULES](#)

- Evaluate the five basic kitchen floor plans.

SUMMARY

You will remain safe from injury, food poisoning and work efficiently if you use the principles from this lesson on safety, sanitation, equipment, kitchen organization and lab procedures.

Authors

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