**Lab Plan Sheet- Culinary Essentials**

**Score \_\_\_/15**

Recipe Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Kitchen # \_\_\_\_\_\_

***Assistant:***

Class begins \_\_\_\_\_:\_\_\_\_\_ **Job Duties**

Mise en Place \_\_\_\_:\_\_\_\_ to \_\_\_\_:\_\_\_\_ 1)Head Cook \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Stove/Oven \_\_\_\_:\_\_\_\_ to \_\_\_\_:\_\_\_\_ 2)Assistant Cook \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Eat with Group\_\_\_\_:\_\_\_\_ to \_\_\_\_:\_\_\_\_ 3)Cleanup Cook \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Clean Up \_\_\_\_:\_\_\_\_ to \_\_\_\_:\_\_\_\_ 4)Evaluator \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

***Evaluator*:** Blue Tray Measuring Equipment (5 points)

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***Head Cook*:** Kitchen Equipment (5 points)

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***ALL*:** Lab Completion Breakdown: Who is doing what? (Do not REWRITE recipe)

***After Lab, have Evaluator fill out this portion:***

**Describe how your product turned out. Use at least 2 terms/techniques in your description that we have learned about in this unit.**

**What is one success that your group had during this lab?**

**What is one challenge that your group came across during this lab?**

***Final Lab Grades- (Teacher fills out this portion) - 5 points each***

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| --- | --- | --- | --- | --- | --- |
| **Student Name** | **TM** | **SP** | **S** | **C** | **FD** |
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Time Management **TM**

Safety Procedures **SP**

Sanitation **S**

Communication **C**

Following Directions **FD**

Kitchen Check (Teacher Initials):

\_\_\_\_\_\_\_ Kitchen is checked, but a deduction of score may occur depending on lab.