

**LAB PLANNING SHEET**

**UNIT:** \_\_\_\_\_ **PERIOD:** \_\_\_\_\_ **DATE:** \_\_\_\_\_ **PRODUCT:** \_\_\_\_\_  
 (4 points)

**POINTS EARNED: (100 points possible)**

**HEAD COOK:** \_\_\_\_\_

Follow kitchen safety rules.

Fill out lab sheet.

Turn in lab sheet (one per group) WITH RECIPE.

Divide up cooking responsibilities, responsible for time management.

Put away dry dishes.

Check drawers and cupboards for equipment, cleanliness and correct placement.

**ASSISTANT COOK 1:** \_\_\_\_\_

Follow kitchen safety rules.

Get supplies from the supply table.

Put food items away.

Wash dishes.

Clean sink.

Hang wet rags and put dirty towels in hamper.

**ASSISTANT COOK 2:** \_\_\_\_\_

Follow kitchen safety rules.

Preheat oven if necessary.

Dry dishes.

Wipe counters, stove and any tables used.

Sweep floor.

Store extra food items.

**\*\* Some of your points will also be assigned for completing the lab on time, appropriate clean-up (30 points), and for individual behavior (10 points).** If you have a 4<sup>th</sup> group member, that person needs to complete 2 of the duties for each of the other 3 cooks.

1. What is your evaluation of the recipe? (this is for the recipe, not the final product) (4 points)

(circle one)      Excellent                      Good                      Fair                      Poor

**Why?** \_\_\_\_\_

2. Describe your product as to its taste, color and texture, NO general words such as "good." (6 points)

**TASTE:** \_\_\_\_\_

**COLOR/APPEARANCE:** \_\_\_\_\_

**TEXTURE:** \_\_\_\_\_

3. Describe any mistakes made and the **effects** on the product. (10 points) \_\_\_\_\_

\_\_\_\_\_

Did you/would you change the recipe?

\_\_\_\_\_

Would you make this again, why or why not?

\_\_\_\_\_

4. **Time Management Table:** (30 points)

*Who is doing what and when?*

	DAY 1	DAY 2
<b>10 minutes</b>	<i>Head Cook:</i> <i>Asst. Cook 1:</i> <i>Asst. Cook 2:</i>	<i>Head Cook:</i> <i>Asst. Cook 1:</i> <i>Asst. Cook 2:</i>
<b>20 minutes</b>	<i>Head Cook:</i> <i>Asst. Cook 1:</i> <i>Asst. Cook 2:</i>	<i>Head Cook:</i> <i>Asst. Cook 1:</i> <i>Asst. Cook 2:</i>
<b>30 minutes</b>	<i>Head Cook:</i> <i>Asst. Cook 1:</i> <i>Asst. Cook 2:</i>	<i>Head Cook:</i> <i>Asst. Cook 1:</i> <i>Asst. Cook 2:</i>
<b>40 minutes</b>	<i>Head Cook:</i> <i>Asst. Cook 1:</i> <i>Asst. Cook 2:</i>	<i>Head Cook:</i> <i>Asst. Cook 1:</i> <i>Asst. Cook 2:</i>
<b>Extra: (before/after school or study hall)</b>	<i>Head Cook:</i> <i>Asst. Cook 1:</i> <i>Asst. Cook 2:</i>	<i>Head Cook:</i> <i>Asst. Cook 1:</i> <i>Asst. Cook 2:</i>

5. Evaluation of Time Management Table: What went according to plan/what worked well? (6 points)

\_\_\_\_\_

What did not go well and why?

\_\_\_\_\_

What would you do differently if had to plan this recipe again? (6 points)

\_\_\_\_\_

\_\_\_\_\_