**LAB SHEET**  Kitchen #: \_\_\_\_\_Period: \_\_\_\_\_Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Unit of Study: \_\_\_\_\_\_\_\_\_\_\_\_\_ Recipe Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

List any absent group members:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Kitchen** **Inspection:** If the last lab to use your kitchen did not do a good job cleaning; 1. Write the problem on the line provided, 2. Notify the teacher of the problem for inspection. Points will be deducted from the previous lab group.

Please note that the class following yours will be doing the same! So don’t leave a mess!

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| --- | --- | --- |
| **JOB TITLE:**(Rotate each lab) | **STUDENT:**(Write first & last name) | **RESPONSIBILITIES:**(Check off when completed) |
| **Head** **Chef** |  | ****Read Recipe: post in kitchen****Lab Sheet: filled out, left in clean kitchen**** Facilitate Lab **** Clean Stove & Microwave  |
| **Sous****Chef** |  | **** Assemble Ingredients **** Assist Chef **** Clean Counter **** Clean Group Table |
| **Line** **Cook** |  | ****Preheat Oven **** Assemble equipment needed for recipe production**** Wash Dishes **** Clean & Dry Sink  |
| **Manager** |  | **** OK kitchen before starting ****Dry Dishes & Put Away **** Final Check of Kitchen prior to bell |
| **Lab Maintenance** |  | **** Fill sink with hot soapy water at start of lab**** Restock Towels **** Restock cupboard 1 as well as cleansers under sink****Clean Floor in kitchen and under group table |

 ** Time Management / Dovetailing:** Completing as many jobs as possible at the same time, finished entire lab (including filling out Lab Sheet) prior to the end of the class.

 ** Measuring:** Accurate, using correct tools correctly.

 **** **Preparation:** Demonstrated proper culinary technique/s, followed directions (verbal & written), didn’t make changes unless you had permission.

 **** **Group Cooperation:** Good work ethic, worked together, each doing specific assigned duties, on task at all times, all tasks complete.

 **** **Product/Presentation:** Turned out as described, taste, appearance, texture, etc. Cut recipe in half if needed, brought to-go container, did not waste food.

**==== Individual students may lose points and /or the opportunity to participate for the following reasons:**

 10 Absent/Tardy during verbal instruction, not participating at all times, uncooperative, not demonstrating safe/sanitary performance, leaving class without permission and a hall pass.

**CTE Oregon Skill Set VPZ09.01**

*Performance Indicators* Identify and demonstrate positive work behaviors and personal qualities, including an understanding of organizational policies, rules and procedures.