

Name: \_\_\_\_\_ Class Period: \_\_\_\_\_ Date: \_\_\_\_\_

**Kitchen #** \_\_\_\_\_

**Lab Title:** \_\_\_\_\_

### Kitchen Lab Checklist

LAB DUTIES (Who is completing each job? No spaces left blank!)	If someone is absent it is your manager's responsibility to divide the jobs up as needed.
<b>MANAGER:</b> _____ <ul style="list-style-type: none"> <li><b>Sanitize all surfaces at start/end of lab.</b></li> <li>Supervise/Check off jobs.</li> <li>Assign/do jobs for absent students.</li> <li>Complete Clean-up/Check-out checklist.</li> <li><b>Timekeeper</b></li> <li>Collect group member sheets/staple together.</li> <li>Safety/Sanitation</li> </ul>	<b>HEAD CHEF:</b> _____ <ul style="list-style-type: none"> <li><b>Pre-heat/Turn stove off.</b></li> <li>Read the recipe out loud to group.</li> <li><b>Main cook.</b></li> <li>Divide and serve food.</li> <li>Safety/Sanitation</li> </ul>
<b>ASSISTANT CHEF:</b> _____ <ul style="list-style-type: none"> <li><b>Gather ingredients.</b></li> <li><b>Help cook.</b></li> <li>Throw trash in garbage.</li> <li><b>Sanitize all surfaces at end of lab.</b></li> <li>Safety/Sanitation.</li> </ul>	<b>ORGANIZER:</b> _____ <ul style="list-style-type: none"> <li><b>Gather kitchen equipment.</b></li> <li>Clear and wipe off table.</li> <li><b>Dry and put dishes away.</b></li> <li><b>Check that ALL equipment is in proper location</b></li> <li>Safety/Sanitation.</li> </ul>
<b>DISHWASHER:</b> _____ <ul style="list-style-type: none"> <li><b>Get clean towels.</b></li> <li>Fill sink with hot, soapy water.</li> <li><b>Wash and rinse dishes.</b></li> <li>Clean and dry sink.</li> <li>Put dirty towels in laundry.</li> <li>Safety/Sanitation.</li> </ul>	<b>MY KITCHEN IS RESPONSIBLE FOR: (circle one)</b>  <ul style="list-style-type: none"> <li><b>Supply Table</b> (tidy up and clean dishes)</li> <li><b>Laundry</b> (fold clean towels/start new load as needed)</li> <li><b>Sweeping</b> (all 5 kitchens/common area)</li> <li><b>Compost</b> (take out and clean bucket)</li> </ul>

#### To be completed in EVERY lab:

**Check-In Checklist:**

- Sanitize table and counter tops.
- Tie hair up/wash hands/ aprons on.
- Gather clean towels and all needed equipment.
- Take tray, individual measuring cups, spoons, and plastic bowls to gather supplies.
- Follow all directions on recipe sheet.
- Clean dishes as necessary.

**Clean-Up/Check-Out Checklist:**

- Wash and dry all dishes.
- Put away all dishes and equipment in proper location.
- Wipe clean all counters, table, and clean sink.
- Put dirty towels in the dirty laundry basket.
- Manager:** collect all group members' sheets, staple together, and turn in. Inform teacher you are ready for lab to be checked. **No one leaves until checked by teacher.**

**Points deducted for any spot left blank. Points may be deducted at teacher's discretion after inspection of performance and kitchen cleanliness.**

## Post Lab Questions

1. How was your final food/experiment product? Explain/Describe.
2. List 3 ways that you could use what you learned in lab in the future/living on your own.
3. If you could, what would you do differently next time?
4. Would you make this again? Why or Why Not? Explain.
5. What did you contribute as part of your team?
6. Rate your overall lab group and how you worked as a team. (Point out leaders and slackers.)
7. Rate your overall lab experience (1-5 stars, 5 is high). What did you enjoy most about this lab?
8. What connections can you make from the content learned in class (food topic) to apply in this lab? (What did you learn in the classroom that you applied in lab?)

**Points deducted for any spot left blank or answers that are not explained/described. Points may be deducted at teacher's discretion after inspection of performance and kitchen cleanliness.**