**Kitchen/Food Lab Duties**

**Read over the following jobs in a foods lab.**  
**All of these duties will be done on a rotating basis for each lab**

**Head Chef**

* Gets all necessary food supplies from supply area. (refrigerator or cabinet)
* Reads the recipe and is responsible for it to be followed properly.
* Cleans counters and stove area.

**Sous (sue) Chef**

* Gets out all kitchen tools needed.
* Helps the head chef.
* Reads the recipe and follows the direction assisting head chef.
* Sweep the floor in the kitchen and under the table were food was served and eaten.

**Class Host**

* Sets the table.
* Prepare /Pours the beverage. ( ice water)
* Clears the table and wipes off the placemats and table.
* Dries the dishes.
* Assures food prep/kitchen and eating area are cleaned and ready to be used for next class.

**Kitchen Manager**

* Sets up dishwater.
* Gets towels and dishcloths for their kitchen area.
* Washes and rinses dishes.
* At end of lab cleans and dries out the sink.
* Assures food prep/kitchen and eating area are cleaned and ready to be used for next class.

**Complete the following, I plan on being a:**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ on Tue 10/17 (Black bean salsa with baked corn chips)**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ on Thur 10/19 (Veggie eggs with pumpkin oatmeal)**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ on Tue 10/24 (Tomato Basil Spaghetti)**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_on Thur 10/26 (Veggie/Tofu Stir Fry)**