**Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Team Color \_\_\_\_\_\_\_\_\_\_\_**

**Kitchen/Food Lab Duties Checklist Sheet**

Directions: At the end of the lab, check off all the tasks you accomplished today.

**Class Host**

* Tied hair back, removed coat, and washed hands.
* Put on gloves.
* Set the table. ( table cloth, placemat, napkin, cup and eating utensils when needed)
* Got plastic cups wrote on them team members names on them and placed them on table
* Made /poured the beverage. (Got pitcher, put water in pitcher, got 5 cubes of ice from freezer)
* Put condiments on table if needed on a paper plate. (olive oil, balsamic vinegar, ketchup, ect )
* Helped the head chef or sous chef if asked.
* Helped the Kitchen Manger and dried the kitchen tools and put them on drying towels or in drying rack.
* Made sure that the food prep/kitchen and eating area were cleaned and ready to be used for next class.
* Cleared the table by putting pitcher back in drying rack, putting placemats and table cloth back in proper place.

**I have finished all the checked jobs above \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (your signature)**

**Kitchen/Food Lab Duties Reflection Sheet**

Directions: At the end of the lab, answer the questions about the Kitchen/Food lab experience.

**Use complete sentences in answering the following…..**

1. **How did your entrée’ taste?**
2. **How would you have changed the recipe?**
3. **What would you have done differently in the job you held for this lab?**
4. **What helpful advice could you give the next person on your team who does this job next time?**
5. **What grade do you think you individually deserve? Why?**
6. **Did your team work well together in this lab? Why or Why not?**
7. **What grade do you think your group collectively deserves? Why?**
8. **Could and/or would you make this item at home? Please explain.**