

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)
- 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)

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.**