

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.