**Kitchen/Food Lab Duties**

**Head Chef**

* Tied hair back, removed coat, put on apron and washed hands.
* Got all necessary food supplies from supply area (refrigerator or cabinet) and returned unused items.
* Put on gloves.
* Read the recipe/directions and followed them properly.
* Gave responsibilities to Sous Chef to help in the preparing of the recipe.
* Cleans counters and stove area with spray cleaner.

**Sous (sue) Chef**

* Tied hair back, removed coat, put on apron and washed hands.
* Got all the necessary kitchen tools to prepare the food.
* Put on gloves.
* Read the recipe and followed the directions properly, helping the head chef.
* Prepare plates/cups with the prepared food.
* Swept the floor in the kitchen and under the table were the food was served and eaten.

**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**.**

**Kitchen Manager**

* Tied hair back, removed coat, and washed hands, put on apron.
* Set up dishwater in sink. (hot/warm water with a few drops of dishwashing liquid in one sink)
* Got drying towels and wash cloth for their kitchen area.
* Washed and rinsed kitchen tool then handed to Class Host to dry and put on drying towels or in drying rack.
* At end of lab cleaned and dried out the sink.
* Made sure that the food prep/kitchen and eating area were cleaned and ready to be used for next class.