

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

### **Kitchen/Food Lab Duties Checklist Sheet**

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

#### **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.

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.