

# Kitchen/Food Lab Duties

All of these duties will be done on a rotating basis for each lab

## Head Chef \_\_\_\_\_

- Gets all necessary food supplies from supply area. (refrigerator or cabinet)
- Reads the recipe and is responsible for it to be followed properly.
- Cleans counters and stove area.

## Sous (sue) Chef \_\_\_\_\_

- Gets out all kitchen tools needed.
- Helps the head chef.
- Reads the recipe and follows the direction assisting head chef.
- Sweep the floor in the kitchen and under the table were food was served and eaten.

## Class Host \_\_\_\_\_

- Sets the table.
- Prepare /Pours the beverage. ( ice water)
- Clears the table and wipes off the placemats and table.
- Dries the dishes.
- Assures food prep/kitchen and eating area are cleaned and ready to be used for next class.

## Kitchen Manager \_\_\_\_\_

- Sets up dishwater.
- Gets towels and dishcloths for their kitchen area.
- Washes and rinses dishes.
- At end of lab cleans and dries out the sink.
- Assures food prep/kitchen and eating area are cleaned and ready to be used for next class.

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.

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

### Kitchen/Food Lab Duties Checklist Sheet

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

#### **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 where the food was served and eaten.

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.

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)

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7. What grade do you think your group collectively deserves? Why?
8. Could and/or would you make this item at home? Please explain.

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

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

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

#### **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.

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.

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8. Could and/or would you make this item at home? Please explain.