

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.

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.