**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.**