

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.

