KITCHEN LAB CHECK SHEET

Date: \_\_\_\_\_\_\_\_\_\_\_\_ Hour: \_\_\_\_\_\_\_\_ Kitchen: 1 2 3 4 5

Lab: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Kitchen Members: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

|  |  |
| --- | --- |
| Who did it? | TASK |
|  | Turn off stove  |
|  | Turn off oven  |
|  | Clean stove and oven  |
|  | Wipe off counters with a soapy wash cloth  |
|  | Sanitize counters with spray and paper towels  |
|  | Fill paper towel dispenser  |
|  | Fill canisters with flour or sugar |
|  | Rinse sink/clean sink strainer |
|  | Dishes neatly and correctly stored |
|  | Sweep floor |
|  | Dish cloths/towels are placed in washer (or dirty laundry basket if running) |
|  | Apron strings tied & put in washer |
|  | Any “extra” job completed (list): |
| Completion of Kitchen Lab Check Sheet | / 5 |
| Student worked efficiently in lab | / 5  |
| Proper cooking skills demonstrated | / 10 |
| Safety/Hygiene/Sanitation shown throughout lab | / 10 |
| Evaluation of Food Product | / 7 |
| **TOTAL LAB POINTS** |  **/30 or / 37**  |
| Comments: |

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