

Name: _____ Date: _____ Class: _____

Kitchen Lab Planning Sheet

Unit: _____ Recipe: _____

Head Chef		Sous Chef	
Designates roles to others. Cooks at stove/puts food in oven. Sweeps floor. Completes cleaning checklist. Citizenship.		Chops necessary foods. Preheats oven if used. Assists cook. Wipes tables. Citizenship	
Assistant	Helper	Aid	
Gets equipment needed. Dries/puts away dishes. Puts dirty laundry away. Citizenship.	Measures ingredients from teacher. Gets clean linens, Washes dishes. Citizenship.	Measures ingredients from bin. Wipes counters and stove. Fills up any canisters. Citizenship.	

List ALL equipment used for this recipe.

What is your evaluation of the recipe? (circle one)

Yay! ☺

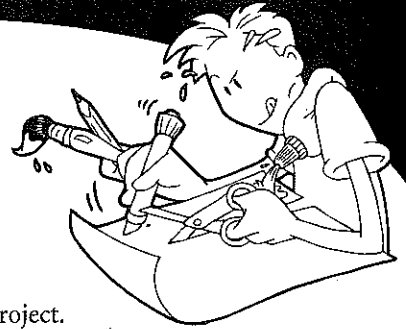
Meh

Nay ☹

What changes would you make to the recipe or how it was prepared? Please explain.

Chef initials to indicate kitchen is acceptable at the end of the class. _____

How Hard Did We Work?



Instructions. Reflect on how hard you and your teammates worked on the team project. Circle either Working Hard, Working, or Hardly Working for yourself and your teammates. Explain your evaluation in the space provided. Use your evaluation to discuss your contributions and how to improve for next time.

Myself

(Your Name)

Working
Hard

Working

Hardly
Working

Explain your evaluation _____

Teammate 1

(Teammate Name)

Working
Hard

Working

Hardly
Working

Explain your evaluation _____

Teammate 2

(Teammate Name)

Working
Hard

Working

Hardly
Working

Explain your evaluation _____

Teammate 3

(Teammate Name)

Working
Hard

Working

Hardly
Working

Explain your evaluation _____

