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**GARLIC BREAD**

**Serves 2 Serves 3**

**2 baguette slices 3**

**15 mL parmesan cheese 20 mL**

**1 mL garlic powder 2 mL**

**15 mL margarine 20 mL**

1. **Move oven rack to center position. Preheat oven to 425˚ F.**
2. **Using the back of a small spoon, mix parmesan cheese, garlic powder and margarine together in a custard cup.**
3. **Place baguette slices on a plate or cutting board. With a table knife, spread equal amounts of the seasoned margarine onto one side of each slice of bread.**
4. **Place baguette slices, seasoned margarine side UP, on one half of an ungreased baking (cookie) sheet.**

**\*NOTE: you will share one baking sheet per unit of 4-5 people.**

1. **Place baking sheet on centre rack in oven and bake 6-8 minutes or until golden brown.**
2. **Remove baking sheet from oven and place on a cooling rack**
3. **Serve immediately and enjoy!**

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November 2013

**Food Studies Lab Plan (ROOM # 221)** Nov 2012  **Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Block/Unit \_\_\_\_\_\_\_/\_\_\_\_\_\_\_**

**Recipe:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Lab Objective(s):** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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**Product Standards:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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# Equipment needed to collect food: Equipment needed in unit for lab:

tray / paper towel measuring spoons, chef’s or paring knife

measuring spoons measuring cups: 250mL, 125mL, 80mL, 60mL

measuring cups: 250mL, 125mL, 80mL, 60mL liquid measuring cups: 250mL, 500mL

liquid measuring cups: 250mL, 500mL mixing bowls: large, medium, small

metal spatula / rubber scraper wooden spoon, metal spatula, rubber scraper

custard cups: 1 2 3 cooling rack, oven mitts, cutting board

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**Lab Duty Name: Steps to be done by:**

Dish Washer \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Dish Dryer \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Preparation: \_\_\_\_\_\_\_\_\_\_

Housekeeper \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ On stove/in oven: \_\_\_\_\_\_\_\_\_\_

Special Duties 1 \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Serve: \_\_\_\_\_\_\_\_\_\_

Special Duties 2 \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Clean-up starts: \_\_\_\_\_\_\_\_\_\_

**Major Food Groups:** Circle the food group(s) represented in this recipe.

**Vegetables Grain Milk & Meat & Other**

**& Fruit Products Alternatives Alternatives Fat, Sugar, Salt**