# Foods 9-10 Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

# 

**Block: \_\_\_\_\_ Unit #: \_\_\_\_\_\_**

## What To Do On Lab Days

Do what you can **before** the bell goes -- but as soon as the bell rings, take your seat and

**QUIETLY** wait for further discussion.



1. Get your apron on the way in and tie hair back if needed

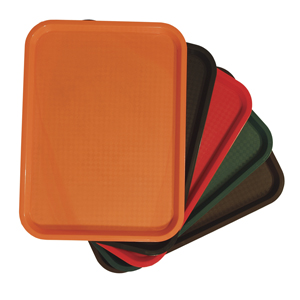
(never brush your hair in the food prep area).



1. Put all books, bags, clothing, etc. **under** your table or chair.
2. Put on your apron and tie it properly. Take your seat, read the white board and wait for further instructions from the teacher.



1. Read your recipe **ALL** the way through, then re-read it.



1. Review lab set up. Who gets supplies and who sets up the unit?

(Reminder: only ONE PERSON per recipe group goes to supply table).

1. Review lab cleanup duties – who will do what? Check lab duty chart.
2. When you begin your lab, tuck in your chairs. Leave a **SAFE** traffic path.
3. WASH YOUR HANDS! Use **hot** water and soap and dry on a paper towel. Place paper towel in paper recycling container or save to use for wiping up spills.



1. Get out all the equipment you will need for the entire lab.
2. Follow recipes step-by-step. NO EXTRAS. NO DOUBLING.



**What To Do On Lab Days – Page 2**

1. Keep work area tidy and organized. Work on your side of the counter and not on the table. Keep lids on canisters to prevent contamination, stack dirty dishes on tray for easier cleanup and to prevent dishes from getting mixed up with other kitchen units.

**12.** Finish preparing product as soon as possible. Always work quickly.



**13.** Set table if necessary.



**14.** Begin clean-up as you are cooking! Wipe counters, scrape/wipe/rinse dishes, then wash dishes in **HOT** soapy water (with a DISH CLOTH). Rinse dishes in **HOT** water, drain in rack/tray, then dry dishes completely with a TEA TOWEL. Put away dishes in **proper** places.

**15.** Follow “duties” and work cooperatively. Clean table & stove, sweep floor, etc. - refer to

duties chart. Housekeeper cleans recipe covers with spray cleaner, then dries them before stacking them on your table or a central location, as instructed.



**16.** Eat & enjoy as time permits. Allow sufficient time to finish clean up

and have your unit checked **BEFORE** the bell.

**17.** Finish washing and drying all dishes. Put all dishes away. Find &/or replace any

missing equipment; return extra equipment to demo table if you can’t find the “owners.” Dish Washer makes sure the entire area in and around the sink & taps is clean & dry.

**18.** Housekeeper opens all cupboard doors and calls teacher for inspection. **(You are not**

**dismissed until the teacher checks your unit).** If everything is clean and dry,

the Dish Dryer will then put towels and dishcloths in the washing machine.

**20.** Sit quietly in your seat until dismissed by teacher. Tuck in your chairs or stack chairs if it is

the last class of the day in this room.

