**Lab Date \_\_\_\_\_\_\_\_\_\_\_\_\_\_ Team Number: \_\_\_\_\_\_\_ Class Period \_\_\_\_ Recipe Title: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Team Members: 1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 2. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 3. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 4: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

|  |  |  |
| --- | --- | --- |
|  ***Chef Tray Mise en Place****List INGREDIENTS WITH MEASUREMENTS NEEDED FROM Grocery Store:*  |  ***Sous Chef Tray Mise en Place****List INGREDIENTS WITH MEASUREMENTS NEEDED FROM Staple Station:* |  ***Work Station Mise en Place****List ALL EQUIPMENT needed to execute the recipe:* |
| ***Sidework (Who does what? List here):******1.******2.******3.******4.*** |

***Chef***\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ ***Initial\_\_\_\_\_\_* *Total \_\_\_ /30***

1. Made a successful product.
2. Accurately prepared all grocery items at one time.
3. Clean/Sanitize all appliances used during lab.
4. Helped teammates when needed.
5. Sidework completed (see front).
6. Finished before bell.

***Sous Chef***\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ ***Initial\_\_\_\_\_\_* *Total \_\_\_ /30***

1. Made a successful product.
2. Accurately prepared all grocery items at one time.
3. Clean/Sanitize all appliances used during lab.
4. Helped teammates when needed.
5. Sidework completed (see front).

Finished before bell.

***Sanitation tech***\_\_\_\_\_\_\_\_\_\_\_ ***Initial\_\_\_\_\_\_* *Total \_\_\_ /30***

1. Made a successful product.
2. Accurately prepared all grocery items at one time.
3. Clean/Sanitize all appliances used during lab.
4. Helped teammates when needed.
5. Sidework completed (see front).
6. Finished before bell.

***Waiter***\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ ***Initial\_\_\_\_\_\_* *Total \_\_\_ /30***

1. Made a successful product.
2. Accurately prepared all grocery items at one time.
3. Clean/Sanitize all appliances used during lab.
4. Helped teammates when needed.
5. Sidework completed (see front).
6. Finished before bell.

***Comments:***

Lab Date \_\_\_\_\_\_\_\_\_\_\_\_\_\_ Team #: \_\_\_\_\_\_\_Period \_\_\_\_ Recipe Title: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Team Names:

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Comments (Required if deducting points):

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Team sidework completed in entirety \_\_\_\_\_\_\_/4

Range/Oven sanitized properly \_\_\_\_\_\_\_/2

Prep tables sanitized properly \_\_\_\_\_\_\_/2

Under table swept with no debris \_\_\_\_\_\_\_/2

Total \_\_\_\_\_\_\_\_/10

Graded by:

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Lab Date \_\_\_\_\_\_\_\_\_\_\_\_\_\_ Team #: \_\_\_\_\_\_\_Period \_\_\_\_ Recipe Title: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Team Names:

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Comments (Required if deducting points):

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Team sidework completed in entirety \_\_\_\_\_\_\_/4

Range/Oven sanitized properly \_\_\_\_\_\_\_/2

Prep tables sanitized properly \_\_\_\_\_\_\_/2

Under table swept with no debris \_\_\_\_\_\_\_/2

Total \_\_\_\_\_\_\_\_/10

Graded by:

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_