

TIME-WORK SCHEDULE

<i>Hour</i>	2	<i>Kitchen #</i>	1	Recipe Approved by Instructor (highlight):	Yes	<i>No</i>
-------------	---	------------------	---	--	------------	-----------

Names (Kitchen Roles- All 4 roles must be accounted for)

1. Bob- RECIPE RECORDER	RR	3. Phil- KITCHEN MANAGER	KM
2. Joe- RECIPE CHECKER	RC	4. Allison- CLEANING MANAGER	CM

RECIPE NAME:	BUTTERSCOTCH GINGERBREAD COOKIES Write the recipe name exactly as listed on source.
Recipe Source:	Website, cookbook/pg #, etc. Be exact as possible. http://www.verybestbaking.com/recipes/29543/butterscotch-gingerbread-cookies/detail.aspx
YIELD:	# of servings: Should MATCH # of people in your group unless approved by your instructor

Prep Time Needed:	The amount of time it takes to complete all tasks up until cooking 15 MINUTES
Cooking Time Needed:	Oven, stovetop, microwave, refrigerator/freezer 13 minutes ** Takes no more than 20 minutes to cook
Serving Time Needed:	Cool, serve, eat, clean up 10 minutes
Total Time Required:	38 minutes (No more than 50 minutes)

Ingredients:

<p>Copy and paste from online source for easiest method:</p> <ul style="list-style-type: none"> ● 3 cups all-purpose flour ● 2 teaspoons baking soda ● 1 1/2 teaspoons ground cinnamon ● 1 1/2 teaspoons ground ginger ● 3/4 teaspoon ground cloves ● 1/2 teaspoon salt ● 1 1/2 cups packed brown sugar ● 1 cup (2 sticks) butter or margarine, softened ● 1/3 cup mild molasses ● 1 large egg ● 1 2/3 cups (11-ounce package) NESTLÉ® TOLL HOUSE® Butterscotch Flavored Morsels <p>Copy exact ingredients, amounts, and the order listed in the recipe</p>
--

Procedure

Time	Task	Person Responsible
1 min	1. Sanitize countertops.	Name or Role (RR)
5 min	2. Measure non-staple ingredients at the front table.	1-2 people (Names or Roles) Ex. Bob or RR
	DIVIDE RECIPE INTO NUMBERED STEPS AND CALCULATE THE AMOUNT OF TIME ESTIMATED FOR THE TASK AND WHO WOULD COMPLETE IT	
10 minutes	3. PREHEAT oven to 350° F.	CM or Allison
4 minutes	4. COMBINE flour, baking soda, cinnamon, ginger, cloves and salt in small bowl.	KM or Phil
Continue estimating times for each step	5. BEAT sugar, butter, molasses and egg in large mixer bowl until creamy. Gradually beat in flour mixture until well blended. Stir in morsels.	Continue assigning a person from your group to each step
	6. Drop by rounded tablespoon onto ungreased baking sheets.	
	7. BAKE for 9 to 11 minutes or until cookies are lightly browned. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.	

[Link to Grocery Order Form](#) (See list below for notes on grocery order items)

DOWNLOAD AS A PDF AND PRINT OFF THIS LAB PLAN TO SUBMIT TO YOUR TEACHER

Grocery Order Categories

Canned: Anything canned, regardless of food group

Produce: Fruits, vegetables, garlic cloves, fresh herbs

Dairy/Eggs

Meats/Poultry/Seafood

Frozen

Breads/Cereal/Rice/Pasta

Other: Any item that does not fit into any other category, including dry herbs and spices

All other grocery order information is found on the grocery order link. You must submit one entry for every ingredient needed to be ordered. Any items found in your kitchens do not need to be ordered; for example, you do not need to order flour or granulated sugar because I keep these supplies readily on hand.

COMPLETE THE TIME-WORK SCHEDULE ASSIGNMENT FOUND ON THE FAMILY FOODS LINK UNDER "ASSIGNMENTS." FOLLOW ALL INSTRUCTIONS.