Step 1: Approve your recipe with your instructor and adjust any servings, if needed.

Step 2: Click on File, Make a Copy, and then rename with your HR, Kitchen #, and Lab (ex. Poultry Lab)

Step 3: Complete the following lab plan

Step 4: Complete a grocery order list with specific amounts needed.

DELETE THIS UPPER PORTION BEFORE YOU PRINT!

TIME-WORK SCHEDULE

Hour	Kitchen #	Recipe Approved by Instructor (highlight):	Yes	No

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

1.	3.	
2.	4.	

RECIPE NAME:	
Recipe Source:	
YIELD:	

Prep Time Needed:	
Cooking Time Needed:	
Serving Time Needed:	
Total Time Required:	(No more than 50 minutes)

Ingredients:

Procedure

Time	Task	Person Responsible	
	 Sanitize countertops. Measure non-staple ingredients at the front table. 3. 		

DOWNLOAD AS A PDF AND Print off this lab plan TO submit to your teacheR