## Sample Lab Plan

Lab		Group #			
Kitchen #		_ Period	Date _		
Chef			Points	Notes	
	Plans for lab and makes grocery list				
	Follows food safety guidelines				
3.	Gathers supplies and does major cooking				
4.	Creates a pleasing and flavorful product				
5.	Follows all lab rules				
			TOTAL		
lost/I	Tostess				
1.	Cleans and sanitizes dining table				
2.	Sets table appropriately according to meal s	served			
3.	Serves meal and sets example for good table	e manners			
	Clears table when everyone has finished ea	ting			
5.	Follows all lab rules				
			TOTAL		
	ger				
	Gathers utensils for chef				
	Prepares sinks for dishwashing methods				
	Washes all dishes as needed				
	Wipes clean range, counter, and cabinets				
5.	Follows all lab rules				
			TOTAL		
Asst. Manager					
1.	Assists team members with lab preparation				
2.	Prepares nutritious drink				
	Dries and stores dishes				
	Checks lab before group is excused				
5.	Follows all lab rules				
			TOTAL		
ROC	ERY LIST				
1.					
2.		TE	ACHER COMMEN	TS:	
_,				121	
3.					
4.					
5.					