# Kitchen Group: \_\_\_\_\_\_\_\_\_ Lab Members: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

### **Criteria for Practical Lab- Cooking Final Exam Planning Sheet**

**Pre-lab planning directions:** complete the following information:

1. Lab Criteria:

Must include a 2 course meal (enough for 2 plates ONLY)

* Protein
* 2 chicken breasts or ½ lb ground beef
* Vegetable or carbohydrate side dish (use this to add color to your plate)

Must include an Appetizer or Dessert (this will be shared with everyone)

* 1 tube of crescent rolls

1. What will your group be preparing?

Protein: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Side Dish: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Appetizer or Dessert: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. Market Order- Fill out the ingredients to be purchased by Mrs. Halverson.

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| **Produce/Deli** | | **Can/Jar Goods** | | | **Dairy/ Cold Foods** | | | **Miscellaneous** | |
| Item | Qty | Item | Qty | | Item | Qty | | Item | Qty |
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| **Frozen** | | **Meats** | | | **Baking** | | | Spices/ Herbs | |
| Item | Qty | Item | | Qty | Item | | Qty | Item | Qty |
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Ingredients brought in by group members:

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| --- | --- |
| Ingredients | Name of person |
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Breakdown when you are preparing each menu item:

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| --- | --- |
| Day 1 preparation day - May 27, 2014 | Day 2 preparation day- May 28, 2014 |
|  |  |

As a group you will prepare a PowerPoint presentation using the template found on my website.

The PowerPoint will include your menu, a link to your recipes, and a picture of each of your prepared items.

**Recipe Cost for \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Lab**

|  |  |
| --- | --- |
| **Menu Item** |  |
| **Number of Portions** |  |

|  |  |  |  |
| --- | --- | --- | --- |
| **Ingredients** |  | **Ingredient Cost** |  |
| **Item** | **Amount** | **Unit Cost** | **Total Cost** |
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| **Total Recipe Cost** |  |
| **Portion Cost** |  |

Practical Lab Grade Sheet

Group # \_\_\_\_ Hour# \_\_\_\_

Menu: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Grades are based on a 10 point scale. Each group member will receive their own grade.

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| Grading Criteria | |  |  | |  | |  | |
| Mise en Place  Market order  Mise en place sheet | 10 |  | |  | |  | |  |
| Sanitation and Safety  Appearance  Work habits  Work space | 10 |  | |  | |  | |  |
| Cooperation/Teamwork | 10 |  | |  | |  | |  |
| Following directions  Food turns out correctly Followed lab criteria/use of secret ingredient | 20 |  | |  | |  | |  |
| Time Management | 10 |  | |  | |  | |  |
| Equipment usage/Techniques  Use and Care  Degree of lab difficulty | 20 |  | |  | |  | |  |
| Presentation  Taste  Plating | 10 |  | |  | |  | |  |
| Clean up | 10 |  | |  | |  | |  |
|  | | | | | | | | |
| **Total Points** | 100 |  | |  | |  | |  |
| Weighted at 50 points total | 50 |  | |  | |  | |  |

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| --- | --- | --- | --- | --- | --- |
| **PowerPoint Presentation** | | | | | |
| **Menu Included/Descriptive** | 4 |  |  |  |  |
| **Pictures of each item (3)** | 6 |  |  |  |  |
| **Links to recipes (3)** | 3 |  |  |  |  |
| **Completeness /organization of PP** | 4 |  |  |  |  |
| **Presentation of information** | 3 |  |  |  |  |
| **Total Points for powerpoint** | 20 |  |  |  |  |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Packet** | | | | | |
| **Costing sheet for main entrée and side** | **5** |  |  |  |  |

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| --- | --- | --- | --- | --- | --- |
| ***Total Points for practical lab*** | ***75*** |  |  |  |  |