# 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.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Grading Criteria |  |  |  |  |
| Mise en Place Market orderMise en place sheet  | 10 |  |  |  |  |
| Sanitation and Safety AppearanceWork habitsWork 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 CareDegree of lab difficulty | 20 |  |  |  |  |
| Presentation TastePlating | 10 |  |  |  |  |
| Clean up  | 10 |  |  |  |  |
|  |
| **Total Points**  | 100 |  |  |  |  |
| Weighted at 50 points total | 50 |  |  |  |  |

|  |
| --- |
| **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** |  |  |  |  |

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