**Kitchen Color: \_\_\_\_\_\_\_\_\_\_\_\_ Recipe: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Evaluation**

Efficiency: (Did you finish on time?)

Good

Fair

Needs Improvement

Cooperation: (Did group members work as a team?)

Good

Fair

Needs Improvement

Safety: (Were safety rules followed?)

Good

Fair

Needs Improvement

Cleanliness: (Were sanitation rules followed? Did you leave the lab clean?)

Good

Fair

Needs Improvement

Accuracy: (Were the recipe directions correctly followed? Proper equipment used)

Good

Fair

Needs Improvement

Finished Product: (How well did it turn out?)

Good

Fair

Needs Improvement

**Recipe Review**

1. How did the food look and taste? Was there anything you could’ve improved?
2. List any difficulties you had in preparing this recipe. How could you solve them for next time?
3. What cooking techniques did you use for this recipe? Please be specific.
4. What is a new technique or new ingredient you learned about? Support your answer with examples.
5. How do you see yourself improving? What is something you would like to improve more on? Be descriptive and support your answer.

**Recipe Name:
Kitchen #:
Your Job:
Date:
Hr:**

**Equipment**
Write down all the equipment that you will need to make this recipe. (Be specific!)
1.

2.

3.

4.

5.

6.

7.

8.

9.

10.

11.

12.

13.

14.

15.

**Food**
Write down the food you need and the amounts for each in this recipe.
1.

2.

3.

4.

5.

6.

7.

8.

9.

10.

11.

12.

13.

14.

15.

**Who will do what jobs?**

**Chef:
Asst. Chef:
Sanitation:
Host:
Teacher Aide(s):**