

# Culinary Lab Evaluation Chart



Date \_\_\_\_\_

Period \_\_\_\_\_



Class \_\_\_\_\_

Kitchen # \_\_\_\_\_

Cooking Lab: \_\_\_\_\_

Names	Hair up/Hat	Apron	Uses Sanitary methods	Measuring skills	Participation and effort	Professional and mature attitude and communication
1.						
2.						
3.						
4.						
5.						

**ALL:** Hair up, Hats on, Apron on, Wash Hands.

- Wash dishes \_\_\_\_\_
- Dry dishes \_\_\_\_\_
- Put away dishes \_\_\_\_\_
- Sweep your kitchen \_\_\_\_\_
- Clean counters and table with spray \_\_\_\_\_

The person who measures each item will be the person to get the ingredient and put it away after using it.

Call Miss Harper over to check your kitchen before everyone leaves and/or sits down. \_\_\_\_\_