Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Block\_\_\_\_\_\_\_\_\_\_\_\_\_ Class (Circle one) Culinary Arts I, CA II, ProStart I, PS II

**LAB MAKE-UP or EXTRA CREDIT**

YOU WERE ABSENT ON\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_points out of

Dish to be prepared\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**20** points possible

*(Include recipe on back of sheet-you may attach a printed copy from a website)*

**To receive credit for the day you missed, you must do the following:**

1. **Prepare the above food item from the recipe at home using your own ingredients.**
2. **Copy the recipe you used on the back of this sheet, or attach a copy of the recipe that you used.**
3. **BRING A SAMPLE TO SCHOOL TO SHOW EVIDENCE IT WAS MADE/*OR* BRING AT LEAST TWO PHOTOS—ONE OF YOU IN THE PROCESS OF MAKING THE DISH AND ONE OF THE FINAL DISH. *(You may take these on your phone and show them to your instructor.)***
4. **Fill out the evaluation of the product and process below. This is YOUR evaluation of the product and process.**
5. **Have a parent/guardian sign, date, and comment in writing in the appropriate spaces on the back of this sheet. Be sure a contact phone number is listed so they can be contacted to verify the work.**
6. **Failure to do any of the required parts of the make-up will result in a deduction of points for the lab.**
7. **Alternate: You may make-up the lab in your classroom lab before or after school within 2 days of your absence. You must make arrangements with your instructor in advance and be sure you have checked on available ingredients that we have at school. For maximum points, you may be required to bring in additional ingredients.**

****

EVALUATE YOUR PRODUCT Good Average Poor

Flavor……………………………… \_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_

Texture……………………………. \_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_

Appearance……………………… \_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_

What was done well?

Where is there room for improvement?

What techniques/procedures did you practice while doing this lab?

TWO THINGS I LEARNED FROM THIS LAB:

1.

2.

HAVE A PARENT/GUARDIAN COMMENT ON THE SUCCESS OF YOUR PRODUCT:

1. How was the appearance and flavor of the completed product?
2. How was the kitchen clean-up?

3. On a scale of 1 – 10, ten being the highest, what would you give this product

and the work that was done?

4. Please comment on the process of making the food:

Parent/Guardian signature\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Print name please\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Home Phone\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Cell or work phone\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_



RECIPE TITLE:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ YIELD:\_\_\_\_\_\_\_\_\_\_\_\_\_

Source of the original recipe:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

(Person/book/website, include pages)

Ingredients and amounts:

Directions:

Oven Temperature:\_\_\_\_\_\_\_\_\_ Cooking Time:\_\_\_\_\_\_\_\_\_\_\_

Pan size:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Type of pan:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_