Culinary 1 · Unit 1 Lab · Level 2

Mug Cake 3 Ways Lab



TODAY'S PLAN

- 👥 Jobs
- ⚠️ Safety
- 👩‍🍳 Steps
- ✅ Check
- 🧽 Clean up + reflect

Get ready

Lab Jobs



Head Chef

Reads each step out loud. Checks the card.



Measurer

Gets and measures each ingredient.



Mixer / Cook

Mixes, cooks, and watches the timer.



Clean-Up Captain

Washes, dries, and wipes as we go.

Safety

Be Safe



📡 Microwave: no metal. Use a hot pad to take it out.

👩‍🍳 Lab

Steps 1 of 2



1. 🧼 Wash hands. Pick your flavor.
2. 🌾 Put the flour, sugar, and baking powder in the mug.
3. 🥛 Add the milk, oil, and vanilla.
4. 🍫 Add your flavor extras.

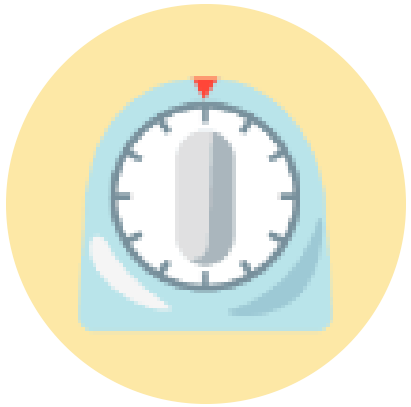
👩‍🍳 Lab

Steps 2 of 2



1. 🍴 Mix with a fork until smooth. Scrape the bottom.
2. 📡 Microwave \1.
3. ⏲️ Not done? Add \1 at a time.
4. 🧤 Take it out with a hot pad. Cool a little. Photo!

🃏 Check 1 of 2



Not done after 1 minute. What next?

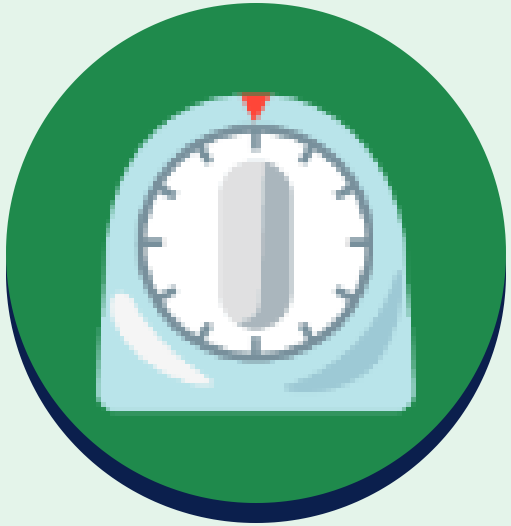
Hold up 1, 2, or 3:

1️⃣ Add 30 seconds at a time

2️⃣ Add 5 minutes

3️⃣ Throw it out

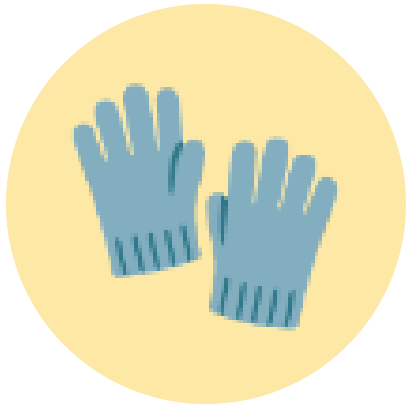
✅ Answer · Card 1 of 2



Add 30 seconds at a time

Small steps so it does not get rubbery.

🃏 Check 2 of 2



What do you grab the mug with?

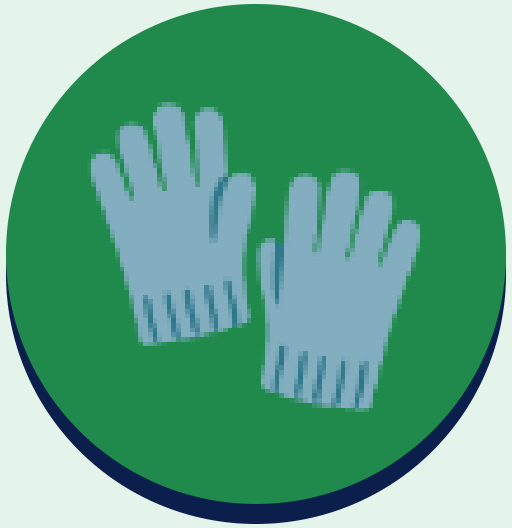
Hold up 1, 2, or 3:

1️⃣ Bare hands

2️⃣ A metal spoon

3️⃣ A hot pad

✅ Answer · Card 2 of 2



A hot pad

The mug gets hot.

Wrap-Up

Clean Up + Reflect



- 🧽 Wash, dry, and put away every tool
- 🧻 Wipe counters, sink, and stove
- 📸 Take your 5 lab photos
- 📝 Fill in the lab reflection