Culinary 1 · Unit 2 Lab · Level 1

Cookie Lab



TODAY'S PLAN

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

Get ready

Lab Jobs



Head Chef

I read the card.



Measurer

I measure.



Mixer / Cook

I mix and cook.



Clean-Up Captain

I clean up.

Safety

Be Safe



🧤 Use oven mitts. Hot!

🔄 Mixer off. Then touch.

🥚 Egg hands? Wash them.

👩‍🍳 Lab

Steps 1 of 2



1. 🔥 Oven on: \1.
2. 🥣 Mix butter + sugar.
3. 🥚 Add egg + vanilla.
4. 🌾 Mix flour, soda, salt.

👩‍🍳 Lab

Steps 2 of 2



1. 🥄 Mix it all.
2. 🍫 Add chips.
3. 🍪 Scoop.
4. ⏲️ Bake \1 minutes. Photo!

🎬 Video

Baking Ingredients Basics

Scan to watch

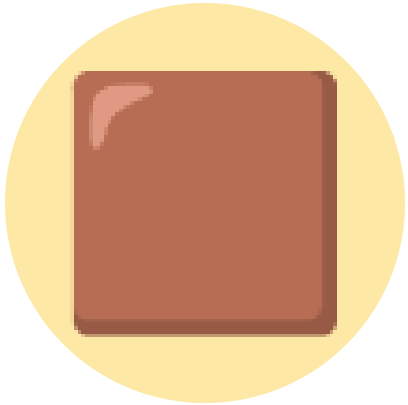
👀 Look for: butter and sugar

💬 Captions on

▶️ YouTube

https://www.youtube.com/watch?v=TuvImdGdXxE

🃏 Check 1 of 2



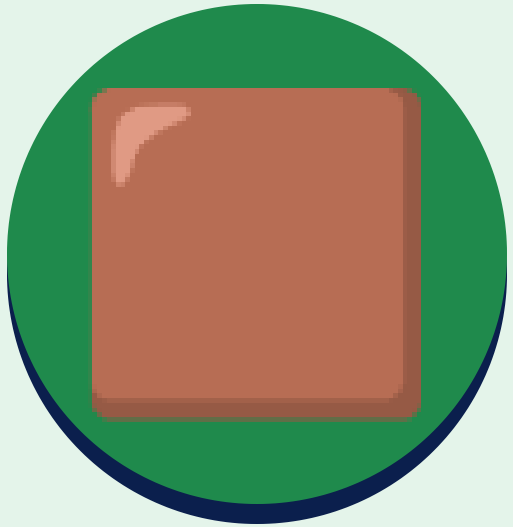
Brown sugar: l...

Point to the picture!

1️⃣ 🌬️ Fluff it

2️⃣ ✊ Pack it

✅ Answer · Card 1 of 2



✊ Pack it

Pack brown sugar into the cup.

🃏 Check 2 of 2



Cookies are done when edges are…

Point to the picture!

1️⃣ 🟡 Light gold

2️⃣ ⚫ Black

✅ Answer · Card 2 of 2



🟡 Light gold

8–10 minutes.

Wrap-Up

Clean Up + Reflect



- 🧽 Wash, dry, put away
- 🧻 Wipe the counter
- 📸 Take a photo
- 😀 Fill in my check sheet