Culinary 1 · Unit 2 Lab · Level 2

Cookie 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



🧤 Use dry oven mitts. Pans and racks are hot.

🔄 Mixer \1 before hands or a spatula go in the bowl.

🥚 Raw egg: wash hands after you crack eggs. Cook eggs all the way.

👩‍🍳 Lab

Steps 1 of 2



1. 🔥 Oven to \1.
2. 🥣 \1 the butter, shortening, and both sugars until fluffy (about 5 minutes).
3. 🥚 Add the ½ egg and vanilla. Beat. Scrape the bowl.
4. 🌾 In another bowl, mix flour, baking soda, and salt.

👩‍🍳 Lab

Steps 2 of 2



1. 🥄 Add the dry mix. Stir until smooth.
2. 🍫 Stir in the chocolate chips.
3. 🍪 Scoop dough onto the sheet. Space them out.
4. ⏱️ Bake \1 until edges are light golden. Photo!

🎬 Video

Baking Ingredients Basics

Scan to watch

👀 Watch for: butter and sugar

💬 Captions on

▶️ YouTube

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

🃏 Check 1 of 2



What is creaming?

Hold up 1, 2, or 3:

1️⃣ Beating fat and sugar until fluffy

2️⃣ Adding cream

3️⃣ Melting butter

✅ Answer · Card 1 of 2



Beating fat and sugar until fluffy

Creaming adds air to cookies.

🃏 Check 2 of 2



Why use a cookie scoop?

Hold up 1, 2, or 3:

1️⃣ It is faster to clean

2️⃣ It makes them flat

3️⃣ Same size cookies bake evenly

✅ Answer · Card 2 of 2



Same size cookies bake evenly

Even size = even baking.

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