🍪 Cookie Lab · Lab Prep Sheet

Culinary 1 · Unit 2 · Level 2 · Mon 10/12 (Blue) · Thu 10/15 (Gold)



Name: _____ Date: _____ Period: _____

👥 Job roles: circle your job. Initial when it is done.

Job	What you do	Done ✔️
👨‍🍳 **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.	

🧰 Equipment: check when it is on your counter

- ☐ 🥣 **Large bowl + mixer** Cream the butter and sugar.
- ☐ 🥄 **Measuring cups + spoons** Pack the brown sugar.
- ☐ 🍪 **Cookie scoop** Same-size cookies.
- ☐ 🍳 **Cookie sheet** Space cookies evenly.
- ☐ 🧤 **Oven mitts** The sheet is hot at 375°F.
- ☐ 🔪 **Spatula** Scrape the bowl (mixer off).

🧺 Ingredients (amounts are on the recipe card)

- ☐ 🧈 butter
- ☐ 🥄 shortening
- ☐ 🟫 brown sugar
- ☐ 🍚 white sugar
- ☐ 🥚 egg (beat 1
- ☐ 🍦 vanilla
- ☐ 🥄 baking soda
- ☐ 🧂 salt
- ☐ 🌾 flour (½ cup + 2 Tbsp)
- ☐ 🍫 chocolate chips

⚠️ Safety focus for this lab

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

🔄 Mixer **off** before hands or a spatula go in the bowl.

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

🧼 Before you start

☐ 🧼 Wash hands for 20 seconds ☐ 🥼 Apron on ☐ 👱 Hair back ☐ 📵 Phone put away