Culinary 1 · Unit 3 Lab · Level 1

Belgian Waffles 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



🥚 Egg hands? Wash them.

♨️ Hot iron! Handle only.

👩‍🍳 Lab

Steps 1 of 2



1. 🔌 Waffle iron on.
2. 🥣 Mix dry food.
3. 🥚 Mix egg + milk + butter.
4. 🥄 Mix together.

👩‍🍳 Lab

Steps 2 of 2

1. 🧇 Scoop on the iron.
2. ⏱️ Wait for the light.
3. 🍓 Lift out. Photo!



🃏 Check 1 of 2



The waffle iron is…

Point to the picture!

1️⃣ 🧊 Cold

2️⃣ 🔥 Hot

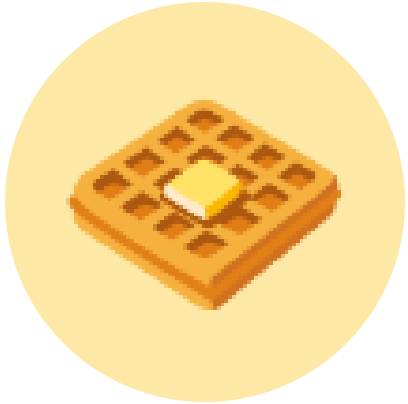
✅ Answer · Card 1 of 2



🔥 Hot

Touch the handle only.

🃏 Check 2 of 2



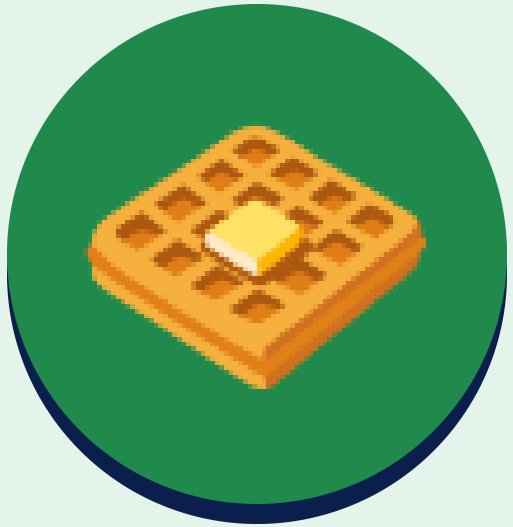
Where does batter go?

Point to the picture!

1️⃣ 🎯 In the middle

2️⃣ 🧇 On the edge

✅ Answer · Card 2 of 2



🎯 In the middle

Pour in the middle.

Wrap-Up

Clean Up + Reflect



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