Culinary 1 · Unit 3 Lab · Level 1

Muffin 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!

🥚 Egg hands? Wash them.

👩‍🍳 Lab

Steps 1 of 3



1. 🔥 Oven on: \1.
2. 🧁 Liners in the pan.
3. 🥣 Mix the dry food.

👩‍🍳 Lab

Steps 2 of 3



1. 🥛 Mix oil, egg, milk.
2. 🥄 Mix a little. Lumps OK!
3. 🫐 Add berries.

👩‍🍳 Lab

Steps 3 of 3



1. 🍴 Mash the topping.
2. 🧁 Fill cups. Sprinkle.
3. ⏱️ Bake \1 minutes. Photo!

🎬 Video

To Die For Blueberry Muffins

Scan to watch

👀 Look for: do not over-mix

💬 Captions on

▶️ YouTube

https://www.youtube.com/watch?v=N6dHG1l24zI

🃏 Check 1 of 2



Lumps in muffin batter are…

Point to the picture!

1️⃣ 👎 Bad

2️⃣ 👍 OK

✅ Answer · Card 1 of 2



👍 **OK**

Mix a little. Lumps are OK.

🃏 Check 2 of 2



Done? Use a...

Point to the picture!

1️⃣ 🪥 Toothpick

2️⃣ 📏 Ruler

✅ Answer · Card 2 of 2



Toothpick

Clean toothpick = done.

Wrap-Up

Clean Up + Reflect



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