Culinary 1 · Unit 3 Lab · Level 1

Scone 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 2



1. 🔥 Oven on: \1.
2. 🥣 Mix dry food.
3. 🍴 Mash in butter.
4. 🥚 Add egg + milk.

👩‍🍳 Lab

Steps 2 of 2



1. 🫓 Pat a circle.
2. 🔺 Cut triangles.
3. ⏲️ Bake \1 minutes.
4. 🥄 Drizzle glaze. Photo!

🎬 Video

How to Make Scones (Allrecipes)

Scan to watch

👀 Look for: cutting in the butter

💬 Captions on

▶️ YouTube

https://www.youtube.com/watch?v=sBc-p_wDU5k

🃏 Check 1 of 2



Scone shape is a…

Point to the picture!

1️⃣ ⭕ Ball

2️⃣ 🔺 Triangle

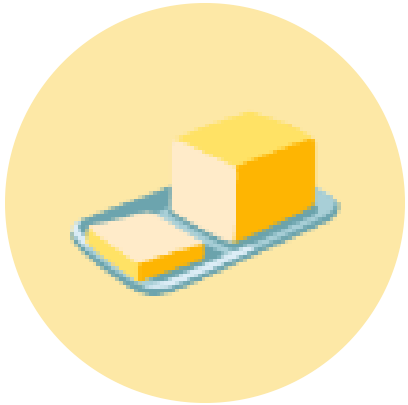
✅ Answer · Card 1 of 2



Triangle

Cut the circle into wedges.

🃏 Check 2 of 2



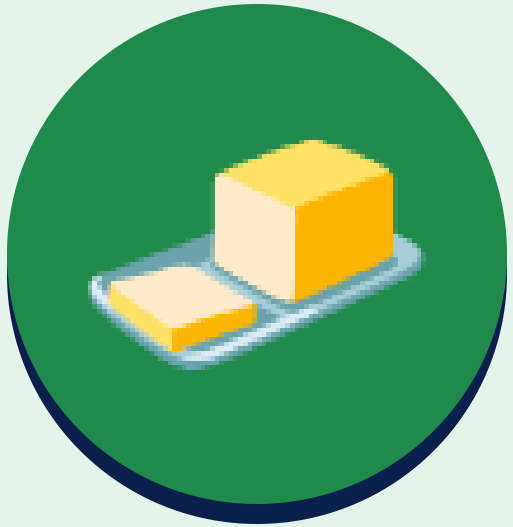
Butter is…

Point to the picture!

1️⃣ 🧊 Cold

2️⃣ 🔥 Hot

✅ Answer · Card 2 of 2



Cold

Cold butter makes it flaky.

Wrap-Up

Clean Up + Reflect



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