Culinary 1 · Unit 3 Lab · Level 2

Belgian Waffles 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



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

♨️ The waffle iron is very hot. Open and close it by the handle only.

👩‍🍳 Lab

Steps 1 of 2



1. 🔌 Plug in the waffle iron to heat.
2. 🥣 Whisk flour, sugar, baking powder, and salt.
3. 🥚 In another bowl, whisk egg, milk, melted butter, vanilla.
4. 🥄 Pour wet into dry. Stir \1.

👩‍🍳 Lab

Steps 2 of 2



1. 🪥 Grease the hot iron.
2. 🧇 Pour about \1 batter in the middle. Close the lid.
3. ⏲️ Cook until the light says done or steam stops (3-5 minutes).
4. 🍓 Lift out with a fork. Add toppings. Photo!

🃏 Check 1 of 2



Waffles are a quick bread. Why?

Hold up 1, 2, or 3:

1️⃣ Baking powder makes them rise

2️⃣ Yeast makes them rise

3️⃣ They are fried

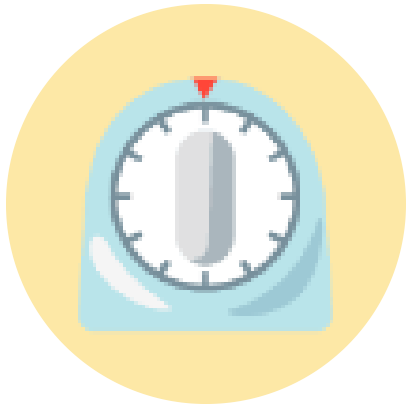
✅ Answer · Card 1 of 2



Baking powder makes them rise

Quick breads use baking powder or soda.

🃏 Check 2 of 2



How do you know it is done?

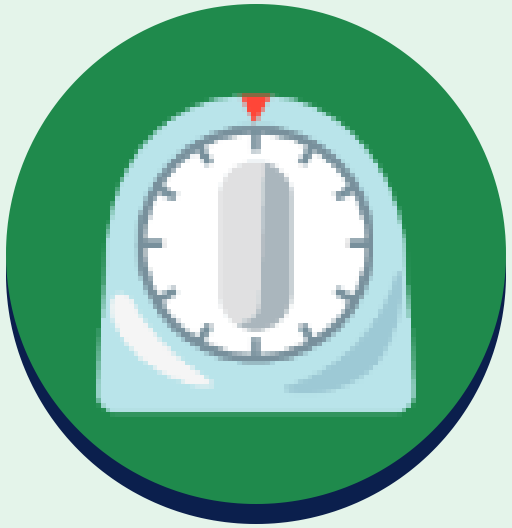
Hold up 1, 2, or 3:

1️⃣ You open it every 10 seconds

2️⃣ It smokes

3️⃣ The light says done / steam stops

✅ Answer · Card 2 of 2



The light says done / steam stops

Opening early tears the waffle.

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