🧇 Belgian Waffles Lab · Lab Prep Sheet

Culinary 1 · Unit 3 · Level 2 · Tue 10/6 (Blue) · Fri 10/9 (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

- ☐ 🧇 **Waffle iron** Cooks the waffle.
- ☐ 🥣 **Large bowl + whisk** Mix the batter.
- ☐ 🥛 **Liquid measuring cup** Measure the milk.
- ☐ 🥄 **Ladle or ½ cup** Scoop batter onto the iron.
- ☐ 🍴 **Fork** Lift the waffle out.
- ☐ 🖌️ **Pastry brush / spray** Grease the iron.

🧺 Ingredients (amounts are on the recipe card)

- ☐ 🌾 flour
- ☐ 🍚 sugar
- ☐ 🥄 baking powder
- ☐ 🧂 salt
- ☐ 🥚 egg
- ☐ 🥛 milk
- ☐ 🧈 butter
- ☐ 🍦 vanilla

⚠️ Safety focus for this lab

🥚 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.

🧼 Before you start

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