Culinary 1 · Unit 3 Lab · Level 2

Scone 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



🧤 Use dry oven mitts. Pans and racks are hot.

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

👩‍🍳 Lab

Steps 1 of 2



1. 🔥 Oven to \1. Parchment on the pan.
2. 🥣 Mix flour, sugar, baking powder, and salt.
3. 🍴 \1 the butter until crumbly (biscuit method).
4. 🥚 Mix the egg and milk. Stir in \1.

👩‍🍳 Lab

Steps 2 of 2



1. 🫓 Flour the counter. Pat into a round \1 thick.
2. 🔺 Cut into 2-4 wedges. Put on the pan.
3. ⏲️ Bake \1 until golden.
4. 🥄 Glaze: melt butter, add powdered sugar, salt, vanilla, milk. Drizzle. Photo!

🎬 Video

How to Make Scones (Allrecipes)

Scan to watch

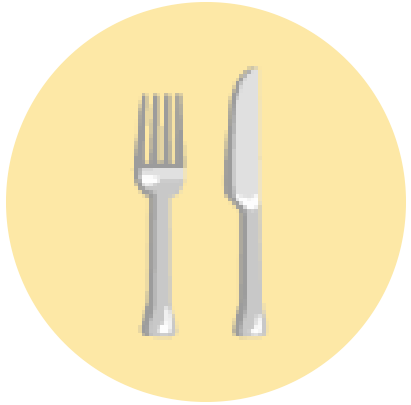
👀 Watch for: cutting in the butter

💬 Captions on

▶️ YouTube

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

🃏 Check 1 of 2



What is the biscuit method?

Hold up 1, 2, or 3:

1️⃣ Cut cold fat into flour, then add liquid

2️⃣ Beat eggs and sugar

3️⃣ Knead 10 minutes

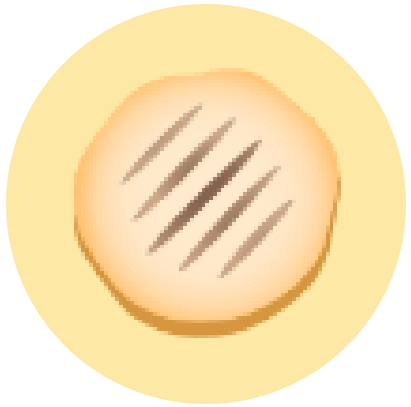
✅ Answer · Card 1 of 2



Cut cold fat into flour, then add liquid

Scones use the biscuit method.

🃏 Check 2 of 2



How thick is the round?

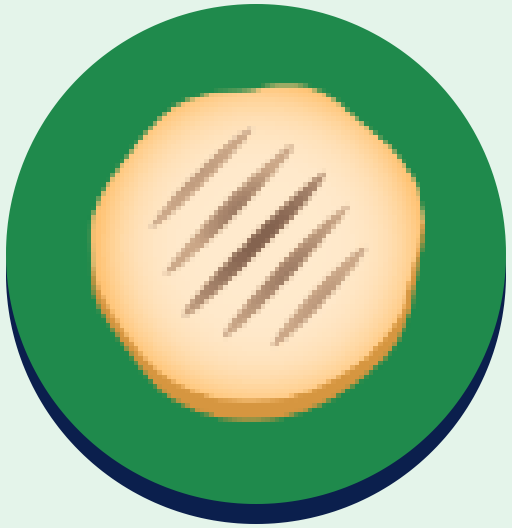
Hold up 1, 2, or 3:

1️⃣ 3 inches

2️⃣ Paper thin

3️⃣ ½ inch

✅ Answer · Card 2 of 2



½ inch

Her recipe: pat into a ½ inch round.

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