🔺 Scone Lab · Lab Prep Sheet

Culinary 1 · Unit 3 · Level 2 · Fri 10/2 (Blue) · Mon 10/5 (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

- ☐ 🥣 **Medium bowl** Mix the dry ingredients.
- ☐ 🍴 **Pastry cutter or fork** Cut in the butter.
- ☐ 📜 **Baking sheet + parchment** The scones bake on it.
- ☐ 🔪 **Knife or bench scraper** Cut the round into wedges.
- ☐ 🥄 **Spoon** Drizzle the glaze.

🧺 Ingredients (amounts are on the recipe card)

- ☐ 🌾 flour
- ☐ 🍚 sugar
- ☐ 🥄 baking powder
- ☐ 🧂 salt
- ☐ 🧈 butter (cold)
- ☐ 🥚 egg
- ☐ 🥛 milk
- ☐ 🧈 butter
- ☐ ❄️ powdered sugar
- ☐ 🧂 salt
- ☐ 🍦 vanilla
- ☐ 🥛 milk

⚠️ Safety focus for this lab

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

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

🧼 Before you start

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