Culinary 1 · Unit 4 Lab · Level 1

Caramel Apple 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



🍬 Hot sugar! Do not touch.

🔥 Handle in. Stay by the stove.

👩‍🍳 Lab

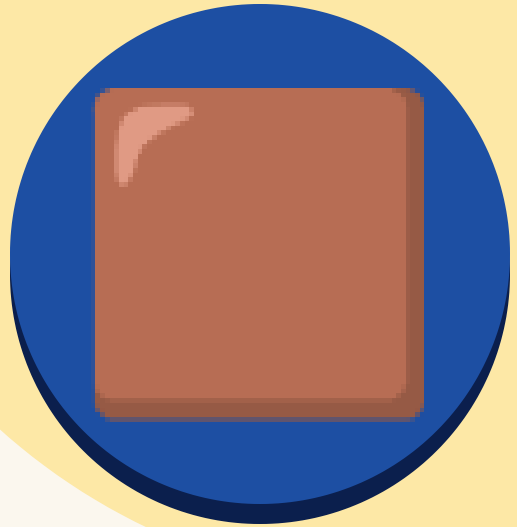
Steps 1 of 3



1. 🧼 Wash the apple.
2. 🥢 Put in the stick.
3. 🧊 Apple in the freezer.
4. 🧈 Melt butter.

👩‍🍳 Lab

Steps 2 of 3



1. 🟫 Add sugar + milk.
2. 🌡️ Stir. Watch the thermometer.
3. 🍦 Add vanilla.
4. 🍏 Dip the apple. Staff helps!

👩‍🍳 Lab

Steps 3 of 3



1. 🍫 Roll in toppings.
2. ❄️ Cool it. Photo!

🎬 Video

How to make PERFECT CARAMEL APPLES

Scan to watch

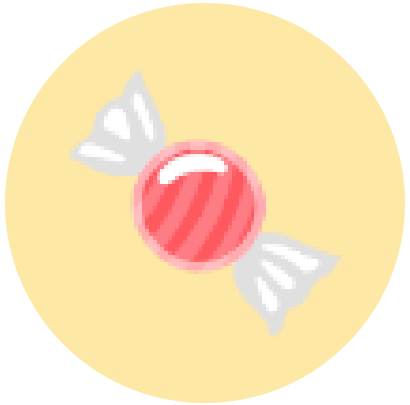
👀 Look for: the thermometer

💬 Captions on

▶️ YouTube

https://www.youtube.com/watch?v=sMmX-iQaBYs

🃏 Check 1 of 2



Hot caramel. Can I touch it?

Point to the picture!

1️⃣ 👍 Yes

2️⃣ ✋ No!

✅ Answer · Card 1 of 2



✋ No!

Hot caramel burns. Do not touch.

🃏 Check 2 of 2



Apples go in the…

Point to the picture!

1️⃣ 🧊 Freezer

2️⃣ 🔥 Oven

✅ Answer · Card 2 of 2





Freezer

Cold apples help the caramel stick.

Wrap-Up

Clean Up + Reflect



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