👩‍🏫 Staff Guide · Caramel Apple Lab (Level 2)

Culinary 1 · Unit 4 · gen ed lab: Mon 10/26 (Blue) · Tue 10/27 (Gold). Level 2 = about 3rd-grade reading. Same lab, same day, same lab points as the class.

1. The pieces

- **Recipe card**: Mrs. Dyches' recipe (Homemade Caramel Apples (House of Nash Eats, linked on her Canvas lab). Made from scratch: no Kraft caramel!), her amounts. 10 steps, one per box.
- **Prep sheet**: job roles, tools + food checklist, safety focus. Do it the day before or at the start.
- **Demo deck**: jobs, safety, steps, 3 checks. Show before the lab.
- **Reflection**: replaces the written self-assessment.
- **Game**: put the steps in order + match the tools (link on the class site).

2. Prompts while they cook

- “What does the thermometer say?”
- “Keep stirring, all the way to the bottom.”
- “Dip fast, then turn it upside down.”
- “Hands away from the pot.”

3. Modifications

- Student is the thermometer reader: writes the temp every 2 minutes
- Staff dips with the student holding the stick above
- Let the caramel cool a bit in a second bowl for decorating
- Let the student pick a job they can do well; rotate jobs next lab.

4. What to grade (same 50 lab points)

- Photo checklist (5 photos) + the reflection sheet replace the written self-assessment.
- Pointing, saying, or circling counts as a full answer.
- Modified grading only as the IEP allows. Check with the case manager.

5. Missed the lab?

- Her policy: up to 4 cooking labs can be made up for full points, others half credit, within 1 month (−5 after).
- Use the Level 2 “Lab makeup choices” sheet (Unit 11 on the class site).

6. Ask

- Mr. Driver, Room 113 (SLE).