🍕 Pizza Lab · Lab Prep Sheet

Culinary 1 · Unit 4 · Level 2 · Thu 10/22 (Blue) · Fri 10/23 (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 + spoon** Mix the dough.
- ☐ 🌡️ **Thermometer** Water should be 110-120°F.
- ☐ 🥧 **Aluminum pie pan, greased** The pizza bakes in it.
- ☐ 🪵 **Rolling pin** Roll or pat the dough round.
- ☐ 🧤 **Oven mitts** The pan is very hot at 450°F.
- ☐ 🔪 **Pizza cutter** Cut the slices.

🧺 Ingredients (amounts are on the recipe card)

- ☐ 🟤 active dry yeast
- ☐ 🟫 brown sugar
- ☐ 💧 warm water (110-120°F)
- ☐ 🌾 flour
- ☐ 🫒 oil
- ☐ 🧂 salt
- ☐ 🍅 pizza sauce
- ☐ 🧀 shredded cheese
- ☐ 🍕 your toppings

⚠️ Safety focus for this lab

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

🐾 Use the **claw** grip. Walk with the knife point down.

🧼 Before you start

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