Culinary 1 · Unit 5 Lab · Level 2

Apple Crisp for One 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



🍏 Peeler: keep fingers away from the blade and crank.

🔪 Slice flat side down so the apple does not roll.

🧤 Use dry oven mitts. The pan and oven racks are hot.

👩‍🍳 Lab

Steps 1 of 2



1. 🔥 Oven to \1. Grease the small dish.
2. 🍎 \1 and \1 the apple. Put the slices in the dish.
3. 🥣 In a bowl, mix flour, brown sugar, cinnamon, and salt.
4. 🍴 \1 the cold butter until it looks like coarse crumbs.

👩‍🍳 Lab

Steps 2 of 2



1. 🥣 Stir in the oats.
2. 🍎 \1 the crumbs over the apples.
3. ⏲️ Bake \1, until the apples are soft.
4. 🍽️ Serve warm. Photo!

🎬 Video

Spiralizer Apple Peeler

Scan to watch

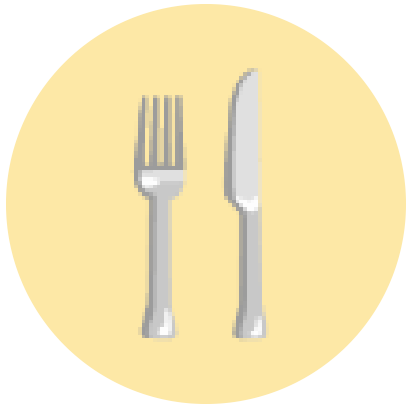
👀 Watch for: fingers on the crank

💬 Captions on

▶️ YouTube

https://www.youtube.com/watch?v=iSTfOv29IPs

🃏 Check 1 of 3



What should the topping look like?

Hold up 1, 2, or 3:

1️⃣ Coarse crumbs

2️⃣ Soup

3️⃣ One big ball

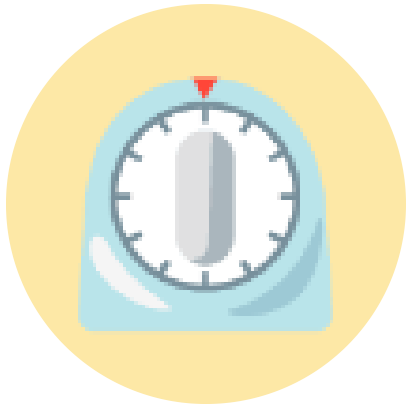
✅ Answer · Card 1 of 3



Coarse crumbs

Cut the butter in until crumbly.

🃏 Check 2 of 3



How long does it bake?

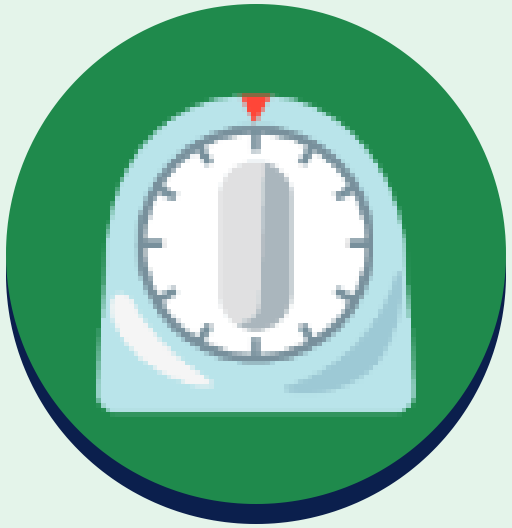
Hold up 1, 2, or 3:

1️⃣ 5 minutes

2️⃣ 2 hours

3️⃣ 35–40 minutes

✅ Answer · Card 2 of 3



35–40 minutes

Bake until the apples are tender.

🃏 Check 3 of 3



Why slice flat side down?

Hold up 1, 2, or 3:

1️⃣ It tastes better

2️⃣ So the apple does not roll

3️⃣ It is faster

✅ Answer · Card 3 of 3



So the apple does not roll

A rolling apple is not safe to cut.

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