🥣 Cream of Anything Soup & Biscuits Lab · Get Ready



Culinary 1 · Unit 7 · Level 1 · after the Pico de Gallo Lab

Name: _____

👥 My job. Circle it.

👩‍🍳 **Head Chef** I read the card.	🥄 **Measurer** I measure.	🥣 **Mixer / Cook** I mix and cook.	🧽 **Clean-Up Captain** I clean up.

🧰 Get the tools. Check ☐.

- ☐ 🍲 Medium saucepan
- ☐ 🌀 Whisk
- ☐ 🥛 Liquid measuring cup
- ☐ 🍴 Pastry cutter or fork
- ☐ 🍪 Baking sheet + parchment
- ☐ 🖌️ Pastry brush

🧺 Get the food. Check ☐.

- ☐  butter
- ☐  flour
- ☐  chicken bouillon granules
- ☐  pepper
- ☐  salt (to taste)
- ☐  milk
- ☐  potatoes
- ☐  flour
- ☐  baking powder
- ☐  sugar
- ☐  garlic powder
- ☐  baking soda
- ☐  salt
- ☐  milk
- ☐  cold butter
- ☐  shredded cheddar
- ☐  melted butter
- ☐  dried parsley
- ☐  garlic powder
- ☐  Italian seasoning (optional)

⚠️ Be safe!

 Handle in.

 Stir so it does not burn.

 Steam is hot!

 Use oven mitts. Hot!

🧼 Before we cook

☐ 🧼 Wash hands ☐ 🥼 Apron on ☐ 👱 Hair back ☐ 📵 No phone