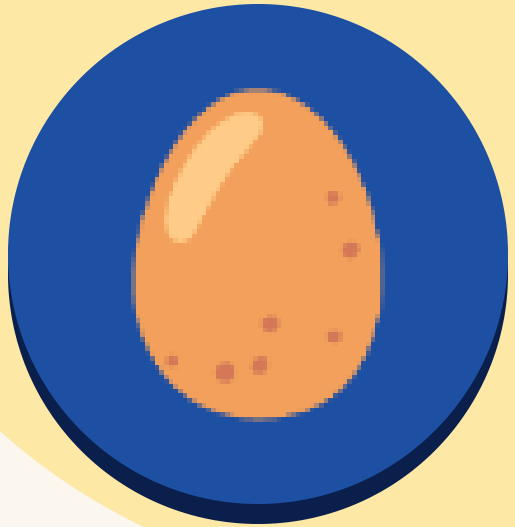
Culinary 1 · Unit 9 Lab · Level 1

Egg Cookery Competition 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



🔥 Handle in. Stay by the stove.

🥚 Egg hands? Wash them.

👩‍🍳 Lab

Steps 1 of 2



1. 📋 Pick my egg.
2. ☕ Crack it in a cup.
3. 🥚 Boil: \1 minutes.
4. 🥄 Scramble: stir soft.

👩‍🍳 Lab

Steps 2 of 2



1. 🍳 Fry: slide it in.
2. 💧 Poach: \1 minutes.
3. 🍽️ Egg on the platter. Photo!

🃏 Check 1 of 2



Crack the egg into a…

Point to the picture!

1️⃣ 🍳 Hot pan

2️⃣ ☕ Cup

✅ Answer · Card 1 of 2



Cup

Cup first. Find shells.

🃏 Check 2 of 2



Good scrambled eggs are…

Point to the picture!

1️⃣ 💛 Yellow

2️⃣ 🟫 Brown

✅ Answer · Card 2 of 2



💛 Yellow

Buttery yellow, not brown.

Wrap-Up

Clean Up + Reflect



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