Culinary 1 · Unit 9 Lab · Level 2

German Pancake 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



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

🔥 Pan handles turned \1. Stay by the stove.

🔄 Mixer \1 before hands or a spatula go in the bowl.

🥚 Raw egg: wash hands after you crack eggs. Cook eggs all the way.

👩‍🍳 Lab

Steps 1 of 2



1. 🔥 Oven to \1. Put \1 butter in each pie pan. Melt in the oven (watch it).
2. 🥣 Beat eggs, milk, flour, and salt with the mixer until fluffy.
3. 🥧 Pour the batter into the hot pans.
4. ⏲️ Bake \1 until puffy and golden.

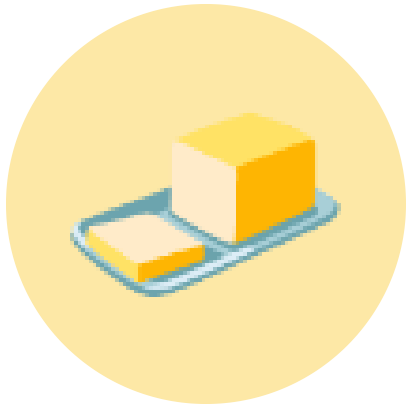
👩‍🍳 Lab

Steps 2 of 2



1. 🍲 Syrup: boil sugar, butter, buttermilk, corn syrup for \1, stirring.
2. 🥄 Off the heat. Stir in baking soda and vanilla (it foams!).
3. 🍽️ Serve with syrup or powdered sugar. Photo!

🃏 Check 1 of 2



Why put the butter in the oven first?

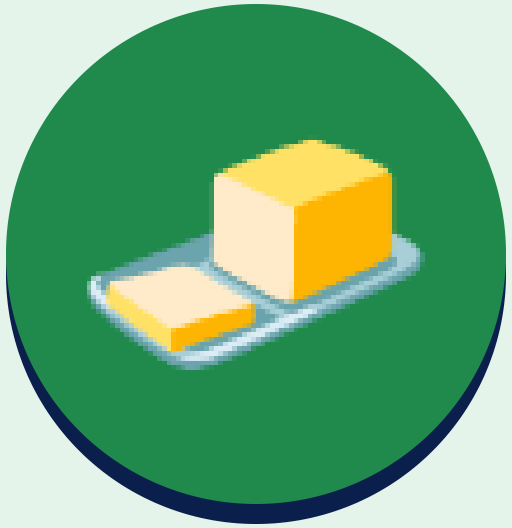
Hold up 1, 2, or 3:

1️⃣ Hot buttered pan helps it puff

2️⃣ To make it cold

3️⃣ To save time

✅ Answer · Card 1 of 2



Hot buttered pan helps it puff

Pour batter into the hot pan.

🃏 Check 2 of 2



What happens when the baking soda goes in?

Hold up 1, 2, or 3:

1️⃣ It turns blue

2️⃣ Nothing

3️⃣ It foams up

✅ Answer · Card 2 of 2



It foams up

Stir it in off the heat.

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