Culinary 1 · Unit 12 Lab · Level 1

Chicken Caesar Wrap 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



- 🥩 Raw meat? Wash hands.
- 🔥 Handle in. Stay by the stove.
- 🐾 Claw hand 🐾. Knife down.
- 🧤 Use oven mitts. Hot!

👩‍🍳 Lab

Steps 1 of 2



1. 🍗 Chicken in lemon + oil.
2. 🍳 Cook the chicken.
3. 🌡️ Check: \1.
4. 🧼 Wash hands!

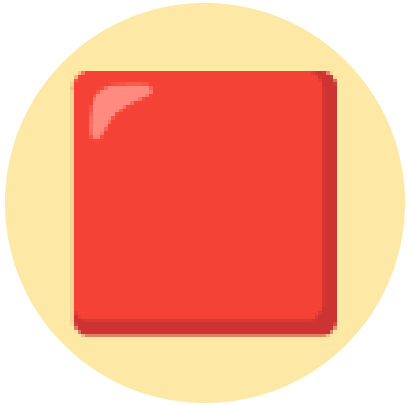
👩‍🍳 Lab

Steps 2 of 2



1. 🍞 Bake croutons.
2. 🥣 Mix dressing.
3. 🥬 Cut lettuce.
4. 🌯 Fill + roll. Photo!

🃏 Check 1 of 2



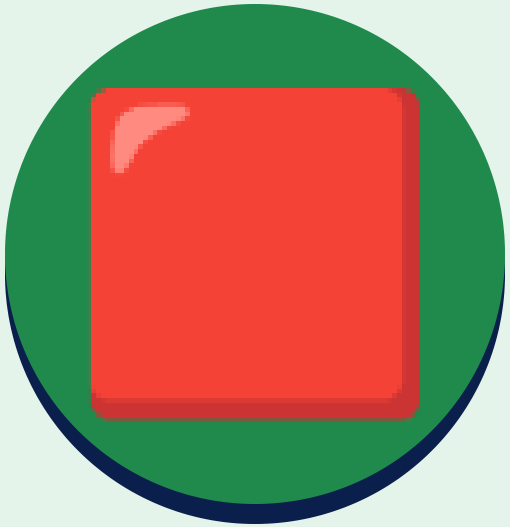
Raw chicken board is…

Point to the picture!

1️⃣ 🥬 For lettuce too

2️⃣ 🟥 Only for meat

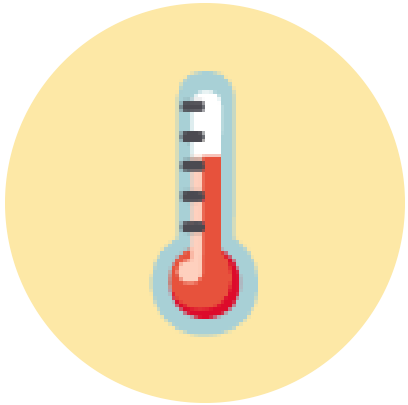
✅ Answer · Card 1 of 2



🟥 Only for meat

Separate boards stop germs.

🃏 Check 2 of 2



Chicken is done at…

Point to the picture!

1️⃣ 🌡️ 165

2️⃣ ❄️ 40

✅ Answer · Card 2 of 2





165

165°F.

Wrap-Up

Clean Up + Reflect



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