Culinary 1 · Unit 12 Lab · Level 1

Chili & Corn Bread 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.
- 🥩 Raw meat? Wash hands.
- 🧤 Use oven mitts. Hot!
- 🔄 Mixer off. Then touch.

👩‍🍳 Lab

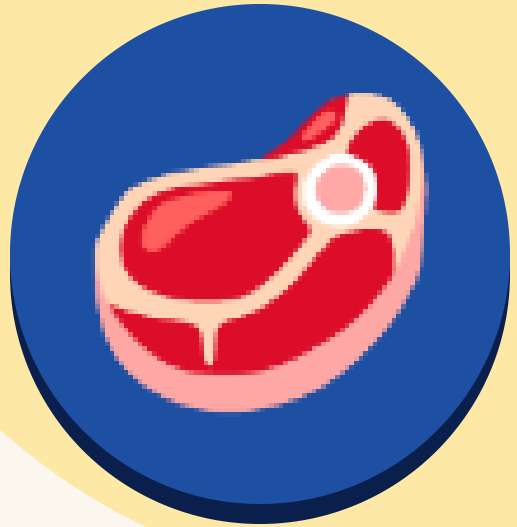
Steps 1 of 2



1. 🔥 Oven on: \1.
2. 🧈 Mix butter, sugar, eggs.
3. 🌽 Add the rest.
4. 🍰 Bake the cornbread.

👩‍🍳 Lab

Steps 2 of 2



1. 🥩 Cook meat + onion.
2. 🥫 Add the cans.
3. ⏱️ Cook \1 minutes.
4. 🍽️ Eat! Photo!

🃏 Check 1 of 2



Cornbread is done when...

Point to the picture!

1️⃣ 💧 It is wet

2️⃣ 🪥 Toothpick is clean

✅ Answer · Card 1 of 2



🪥 Toothpick is clean

Clean toothpick = done.

🃏 Check 2 of 2



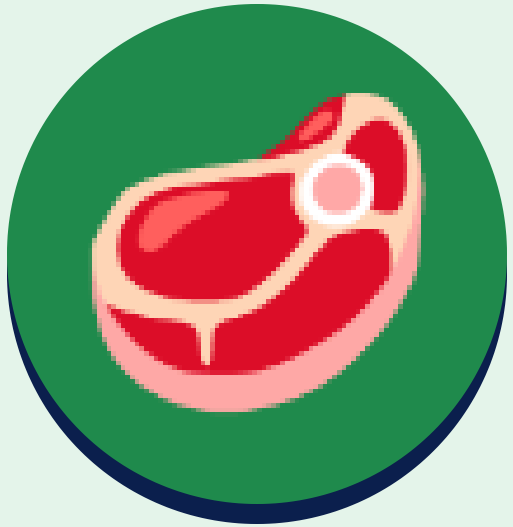
Cooked beef is...

Point to the picture!

1️⃣ 🟫 Brown

2️⃣ 🩷 Pink

✅ Answer · Card 2 of 2



🟫 **Brown**

No pink.

Wrap-Up

Clean Up + Reflect



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