Culinary 1 · Unit 12 Lab · Level 1

Fruit Pizza 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



- 🧤 Use oven mitts. Hot!
- 🐾 Claw hand 🐾. Knife down.
- 🔄 Mixer off. Then touch.
- 🥚 Egg hands? Wash them.

👩‍🍳 Lab

Steps 1 of 2



1. 🧈 Mix the dough.
2. ❄️ Fridge \1 minutes.
3. 🔥 Oven on: \1. Roll it.
4. ⏱️ Bake. Cool.

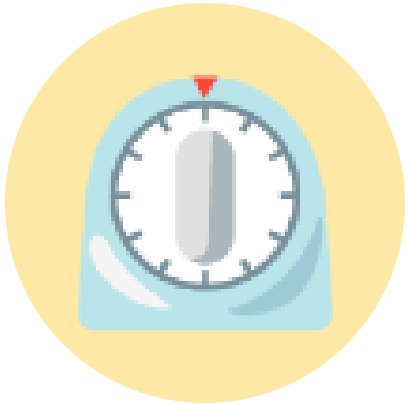
👩‍🍳 Lab

Steps 2 of 2



1. 🧀 Mix the frosting.
2. 🥄 Spread it.
3. 🔪 Cut the fruit.
4. 🍓 Make a design! Photo!

🃏 Check 1 of 2



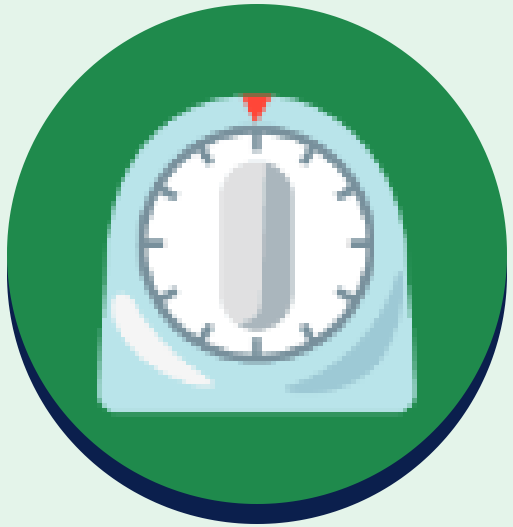
Crust must be ___ before frosting.

Point to the picture!

1️⃣ 🔥 Hot

2️⃣ ❄️ Cool

✅ Answer · Card 1 of 2



❄ Cool

Frosting melts on a hot crust.

🃏 Check 2 of 2



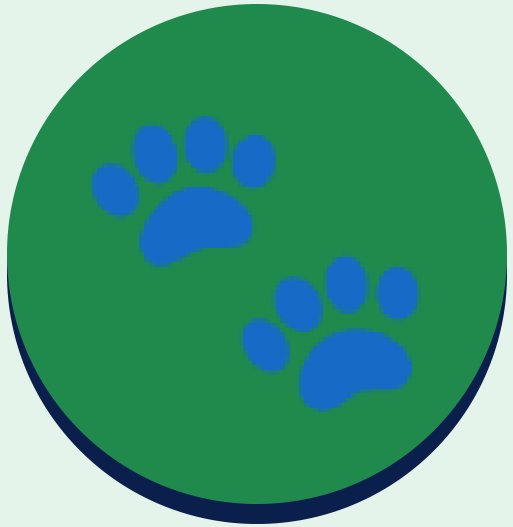
Cut fruit with a...

Point to the picture!

1️⃣ 🐾 Claw hand

2️⃣ 🖐️ Flat hand

✅ Answer · Card 2 of 2



Claw hand

Tuck fingertips.

Wrap-Up

Clean Up + Reflect



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