Culinary 1 · Unit 12 Lab · Level 1

Lasagna Lab Day 1 & Day 2 + Breadsticks



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!

👩‍🍳 Lab

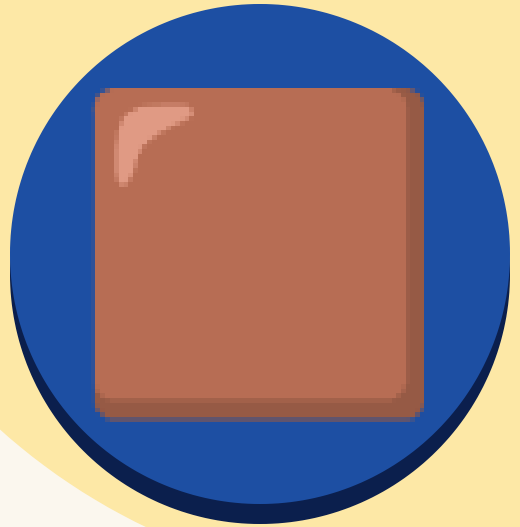
Steps 1 of 3



1. 1️⃣ Day 1: cook noodles.
2. 🥩 Cook the meat.
3. 🍅 Add sauce. Cook \1 minutes.
4. 🥚 Mix egg + cheese.

👩‍🍳 Lab

Steps 2 of 3



1. 🟫 Make layers.
2. 🪙 Foil on. Fridge.
3. 2️⃣ Day 2: oven on: \1.
4. ⏱️ Bake \1 minutes.

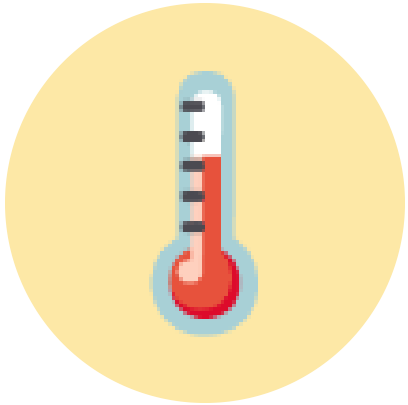
👩‍🍳 Lab

Steps 3 of 3



1. 🥖 Twist breadsticks.
2. 🧈 Bake. Butter. Eat! Photo!

🃏 Check 1 of 2



Lasagna is done at…

Point to the picture!

1️⃣ ❄️ 40

2️⃣ 🌡️ 165

✅ Answer · Card 1 of 2

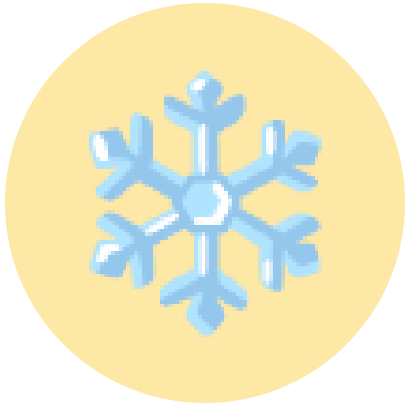




165

165°F inside.

🃏 Check 2 of 2



Day 1, then the lasagna goes in…

Point to the picture!

1️⃣ ❄️ The fridge

2️⃣ 🏠 My locker

✅ Answer · Card 2 of 2



❄ The fridge

Cold food stays safe.

Wrap-Up

Clean Up + Reflect



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