🍝 Lasagna Lab Day 1 & Day 2 + Breadsticks · Get Ready

Culinary 1 · Unit 12 · Level 1 · 2-day lab (Day 2 = bake + breadsticks)



Name: _____

👥 My job. Circle it.

👩‍🍳 **Head Chef** I read the card.	🥄 **Measurer** I measure.	🥣 **Mixer / Cook** I mix and cook.	🧽 **Clean-Up Captain** I clean up.

🧰 Get the tools. Check ☐.

- ☐ 🍲 Large pot + colander
- ☐ 🍳 Large frying pan + lid
- ☐ 🟫 9×9 casserole dish
- ☐ 🪙 Foil
- ☐ 🌡️ Thermometer
- ☐ 🍪 Greased cookie sheet

🧺 Get the food. Check ☐.

- ☐  ground beef
- ☐  onion
- ☐  tomatoes
- ☐  tomato paste
- ☐  sugar
- ☐  salt
- ☐  oregano
- ☐  thyme
- ☐  crushed red pepper
- ☐  garlic salt
- ☐  bay leaf
- ☐  lasagna noodles
- ☐  egg
- ☐  ricotta (or cottage cheese)
- ☐  mozzarella
- ☐  warm water
- ☐  brown sugar
- ☐  salt
- ☐  oil
- ☐  bread flour
- ☐  yeast
- ☐  butter

⚠️ Be safe!

-  Handle in. Stay by the stove.
-  Raw meat? Wash hands.
-  Use oven mitts. Hot!

🧼 Before we cook

☐ 🧼 Wash hands ☐ 🥼 Apron on ☐ 👱 Hair back ☐ 📵 No phone