Culinary 1 · Unit 12 Lab · Level 1

Taco 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.

👩‍🍳 Lab

Steps 1 of 2



1. 🥣 Mix the spices.
2. 🍳 Pan on.
3. 🥩 Cook the meat. Break it up.
4. 🌡️ Check: no pink.

👩‍🍳 Lab

Steps 2 of 2

1. 🥫 Drain the fat.
2. 💧 Add water + spices.
3. 🌮 Make tacos. Photo!



🃏 Check 1 of 2



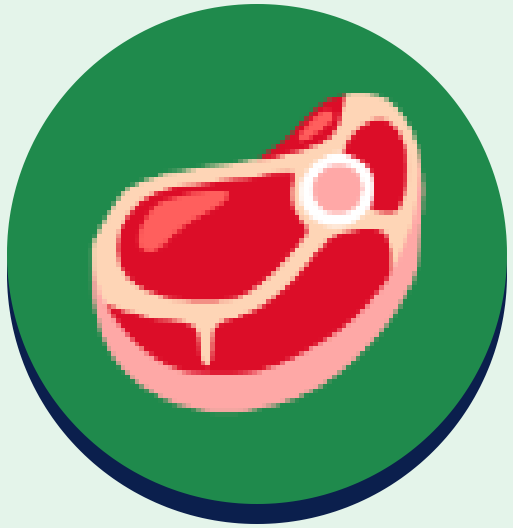
Cooked beef is...

Point to the picture!

1️⃣ 🩷 Pink

2️⃣ 🟫 Brown

✅ Answer · Card 1 of 2



🟫 Brown

No pink. 160°F.

🃏 Check 2 of 2



Grease goes in the…

Point to the picture!

1️⃣ 🥫 Grease can

2️⃣ 🚰 Sink

✅ Answer · Card 2 of 2



Grease can

Grease clogs the sink.

Wrap-Up

Clean Up + Reflect



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