Culinary 1 · Unit 12 Lab · Level 2

Finals Cleaning Day & Cleaning Makeup Lab



TODAY'S PLAN

- 👥 Jobs
- ⚠️ Safety
- 👩‍🍳 Steps
- ✅ Check
- 🧽 Clean up + reflect

Get ready

Lab Jobs



Head Chef

Reads each step out loud. Checks the card.



Measurer

Gets and measures each ingredient.



Mixer / Cook

Mixes, cooks, and watches the timer.



Clean-Up Captain

Washes, dries, and wipes as we go.

Safety

Be Safe



🧴 Do not mix cleaners. Wear gloves for sanitizer.

🧤 Wear gloves for sanitizer and oven cleaner.

🪜 Do not stand on chairs. Ask for help up high.

👩‍🍳 Lab

Steps 1 of 2



1. 🍽️ Empty and wipe every drawer and cupboard in your kitchen.
2. 🧽 Wash, dry, and put away every dish and tool.
3. 🔥 Wipe the stove top and the oven door.
4. 🧴 Spray and wipe counters with sanitizer.

👩‍🍳 Lab

Steps 2 of 2



1. 🚰 Scrub the sink.
2. 🧊 Wipe the fridge shelves and handle.
3. 🧹 Sweep the floor. Take out trash.
4. ✅ Ask the teacher to check. Photo!

🃏 Check 1 of 2



Why sanitize after washing?

Hold up 1, 2, or 3:

1️⃣ Washing removes dirt; sanitizer kills germs

2️⃣ It smells nice

3️⃣ It dries faster

✅ Answer · Card 1 of 2



Washing removes dirt; sanitizer kills germs

Clean, then sanitize.

🃏 Check 2 of 2



Can you mix two cleaners?

Hold up 1, 2, or 3:

1️⃣ Yes, it is stronger

2️⃣ Only in the sink

3️⃣ No, never

✅ Answer · Card 2 of 2



No, never

Mixed cleaners can make dangerous fumes.

Wrap-Up

Clean Up + Reflect



- 🧽 Wash, dry, and put away every tool
- 🧻 Wipe counters, sink, and stove
- 📸 Take your 5 lab photos
- 📝 Fill in the lab reflection