Culinary 1 · Unit 12 Lab · Level 2

Fruit Pizza 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



🧤 Use dry oven mitts. Pans and racks are hot.

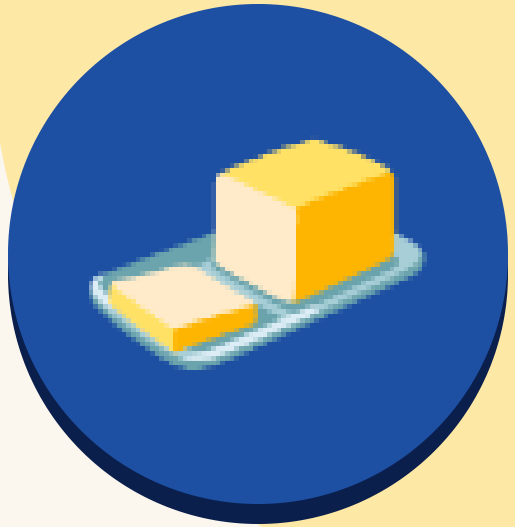
🐾 Use the \1 grip. Walk with the knife point down.

🔄 Mixer \1 before hands or a spatula go in the bowl.

🥚 Raw egg: wash hands after you crack eggs. Cook eggs all the way.

👩‍🍳 Lab

Steps 1 of 2



1. 🧈 Mix butter, sugar, egg, and vanilla. Add flour, baking powder, salt.
2. ❄️ Chill the dough \1.
3. 🔥 Oven to \1. Roll the dough \1 thick on parchment.
4. ⏱️ Bake \1. Cool all the way.

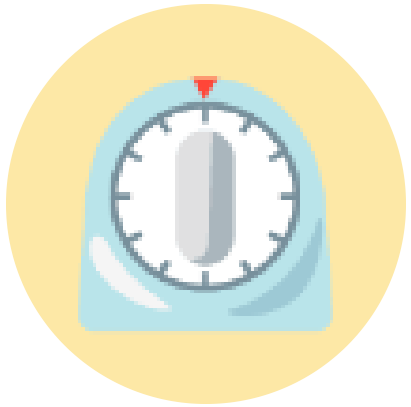
👩‍🍳 Lab

Steps 2 of 2



1. 🧀 Beat cream cheese, butter, powdered sugar, vanilla until smooth.
2. 🥄 Spread on the cool crust. Chill.
3. 🔪 Wash and slice the fruit. Use the claw.
4. 🍓 Make a fruit design on top. Photo!

🃏 Check 1 of 2



Why cool the crust all the way?

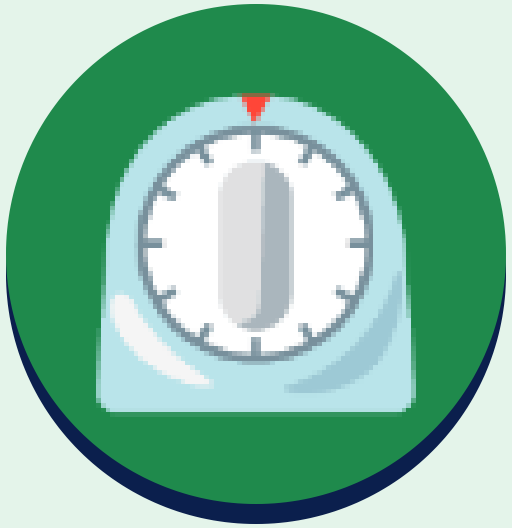
Hold up 1, 2, or 3:

1️⃣ Frosting melts on warm crust

2️⃣ It tastes sweeter

3️⃣ It gets bigger

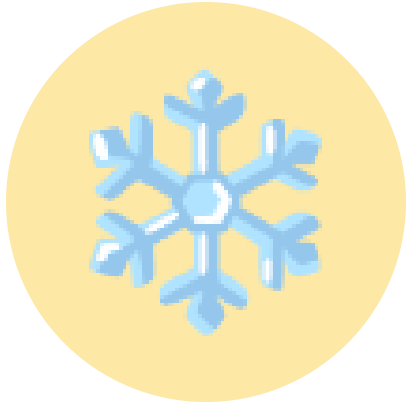
✅ Answer · Card 1 of 2



Frosting melts on warm crust

Cool, then frost, then chill.

🃏 Check 2 of 2



Why chill the dough 30 minutes?

Hold up 1, 2, or 3:

1️⃣ To kill germs

2️⃣ To make it rise

3️⃣ It is easier to roll and spreads less

✅ Answer · Card 2 of 2



It is easier to roll and spreads less

Cold butter holds its shape.

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