🍓 Fruit Pizza Lab · Lab Prep Sheet

Culinary 1 · Unit 12 · Level 2 · end of semester



Name: _____ Date: _____ Period: _____

👥 Job roles: circle your job. Initial when it is done.

Job	What you do	Done ✔️
👨‍🍳 **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.	

🧰 Equipment: check when it is on your counter

- ☐ 🥣 **Bowl + mixer** Mix crust and frosting.
- ☐ ❄️ **Fridge** Chill the dough 30 minutes.
- ☐ 📜 **Baking stone/pan + parchment** Bake the crust.
- ☐ 🪵 **Rolling pin** Roll ¼-½ inch thick.
- ☐ 🔪 **Paring knife + board** Slice the fruit.
- ☐ 🥄 **Offset spatula** Spread the frosting.

🧺 Ingredients (amounts are on the recipe card)

- ☐ 🍚 sugar
- ☐ 🌾 flour
- ☐ 🥄 baking powder
- ☐ 🧂 salt
- ☐ 🧈 butter
- ☐ 🍦 vanilla
- ☐ 🥚 egg
- ☐ 🧀 cream cheese
- ☐ 🧈 butter
- ☐ 🍦 vanilla
- ☐ ❄️ powdered sugar
- ☐ 🍓 strawberries
- ☐ 🥝 kiwis
- ☐ 🥭 mango
- ☐ 🫐 blueberries
- ☐ 🍇 grapes

⚠️ Safety focus for this lab

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

🐾 Use the **claw** grip. Walk with the knife point down.

🔄 Mixer **off** before hands or a spatula go in the bowl.

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

🧼 Before you start

☐ 🧼 Wash hands for 20 seconds ☐ 🥼 Apron on ☐ 👱 Hair back ☐ 📵 Phone put away