Culinary 1 · Unit 12 Lab · Level 2

Taco 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



🔥 Pan handles turned \1. Stay by the stove.

🥩 Raw meat: own cutting board. Wash hands. Cook all the way (165°F chicken, 160°F beef).

👩‍🍳 Lab

Steps 1 of 2



1. 🥣 Mix all 9 seasoning spices in a small bowl.
2. 🍳 Heat the skillet on \1.
3. 🥩 Cook and stir the beef until \1 (7-10 minutes).
4. 🌡️ Check: \1. No pink.

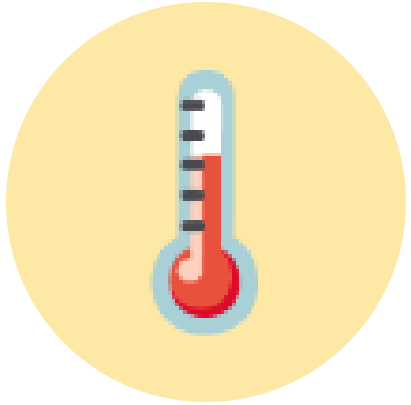
👩‍🍳 Lab

Steps 2 of 2



1. 🥫 Drain the grease into the grease can (not the sink).
2. 💧 Add the water and seasoning. Stir.
3. ⏲️ Simmer about \1 until thick.
4. 🌮 Build your tacos. Photo!

🃏 Check 1 of 2



Safe temperature for ground beef?

Hold up 1, 2, or 3:

1️⃣ 160°F

2️⃣ 100°F

3️⃣ 60°F

✅ Answer · Card 1 of 2



160°F

Ground beef is safe at 160°F.

🃏 Check 2 of 2



Where does the grease go?

Hold up 1, 2, or 3:

1️⃣ Down the sink

2️⃣ On the floor

3️⃣ A grease can

✅ Answer · Card 2 of 2



A grease can

Grease clogs pipes.

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