![q22ml0nk[1]]()![q22ml0nk[1]]()**FACS LAB PLAN**

NAME\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ KITCHEN\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ RECIPE **Chocolate Chip Cookies**

GROUP MEMBERS \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Worker’s Name

\_Everyone\_\_\_\_\_\_ 1. Wash Hands

\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 2. Wipe off Counters

\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 3. Get the following ingredients (software) out of your kitchen. List the amounts needed.

 ½ tsp. baking soda ½ tsp. salt

 1 c. + 2 Tbsp. flour  **¼ c. + 2 Tbsp. sugar**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 4. One person take a tray and get the following ingredients from the supply table.

 List each ingredient and amount (software) List the equipment needed (hardware)

 **¼ c. + 2 Tbsp. packed brown sugar ¼ c. DMC, 1 Tbsp,\_\_\_\_**

 **Spoon, spatula, \_\_\_\_\_**

 **Custard cup**

 **1 egg custard cup**

 **½ tsp. vanilla extract ½ tsp, custard cup**

 **½ c. butter, softened -----------**

 **1 c. baking chips 1 c. dry measuring cup**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 5. List the equipment necessary to complete the recipe (additional hardware)

 large mixing bowl, medium mixing bowl, spatula, rubber

 scraper, wooden spoon, mixer & beaters
**cookie scoop, cookie sheets, parchment paper, cooling rack,**

  **potholders, turner,**

List each step your group needs to do in order to complete your recipe **BE SPECIFIC – NAMES**

**ON EACH LINE**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 6. **In medium bowl, combine** flour, salt and baking soda **together**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 7. **In large bowl, combine butter, brown & white sugar and vanilla**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 8. **Beat ingredients in large bowl until creamy**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 9. **Add the egg and continue beating until fully mixed**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 10. **Add 1/3 of flour mixture and mix in thoroughly**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 11. **Add half of the remaining flour and mix in thoroughly**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 12. **Add remaining flour and mix in thoroughly**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 13. Be sure to scrape the sides of the bowl frequently

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 14. **Use a wooden spoon to mix in the baking chips**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 15. **Cover bowl with plastic wrap, label and store in fridge overnight**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 16. **Preheat oven to 375°F, line cookie sheets with parchment paper**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 17. **Drop the cookie dough on the pans using the cookie scoop**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 18. **Bake one pan at a time for 8-10 minutes until the edges begin to brown**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 19. **Remove the parchment from the hot pan and let the cookies stand 2 min**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 20. **Move cookies to the cooling rack to cool completely**

**EVERYONE WORKS TOGETHER TO CLEAN THE KITCHEN!**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 1. Wash dishes with hot, soapy water – put clean towels in the drawer

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 2. Dry dishes – put dirty towels in the washing machine

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 3. Put away dishes – sweep the floor

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 4. Wipe off counter tops, stove, table etc. – empty and wipe out the garbage can

\_\_\_\_\_\_**ALL**\_\_\_\_\_\_ 5. Check to see that all dishes are put away in their proper places

\_\_\_\_\_\_**ALL**\_\_\_\_\_\_ 6. Check to see there is no food left in the sink trap.

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