

Student Foods LAB Evaluation

Recipe: _____

Name: _____

___/10

Directions: Rate yourself in each category by indicating your number score in the box. Then answer the questions. Sign your name in the space provided and hand in to the correct basket.

1	2	3	4	5
Poor	Fair	Adequate	Great	Excellent

LAB PLANNING--Did you...	
Criteria	# Score
1. Complete an accurate Grocery Order Form?	
2. Turn in your paperwork to the correct basket (with recipe attached)	
3. A Foods Lab Work Schedule form was followed and everyone had a job. (no standing around)	

PREPARATION & PROCESS--Did you...	
Criteria	# Score
1. Use an appropriate tool for measuring, mixing and preparing the recipe (the process)?	
2. Accurately measure ingredients?	
3. Correctly demonstrate the process from the lesson? (cooking method)	
4. Follow recipe directions (in proper sequence)?	
5. Use the correct time and temperature?	

MANAGEMENT--Did you...	
Criteria	# Score
1. Work quietly and follow work schedule?	
2. Cooperate by sharing ingredients, supplies and equipment?	
3. Work safely? (follow kitchen lab guidelines)	
4. Use appropriate table conversation and manners and set a place for eating?	
5. Follow sanitation rules and leave the kitchen neat?	
6. Finish on time (no pass)?	

6. Signed: _____ Date: _____

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CLEAN UP & ORGANIZATION--Did you...	
Criteria	# Score
1. Keep you work areas organized and clean during the lab?	
2. Wash, dry and put away ALL equipment, dishes and tools?	
3. Wipe off AND sanitize all counters and the stove top?	
4. Deposit all dirty wash cloths and towels in the washing machine?	
PRODUCT--Evaluate the meal appeal characteristics of the food products you prepared.	
Criteria	# Score
1. Appearance: appealing, colorful and interesting.	
2. Taste: balanced or blended flavor and seasonings.	
3. Texture: soft, chewy, crisp, smooth, tender and moist.	
4. Temperature: hot foods were hot and cold foods were cold.	

Thinking questions:

1. What connections can you make from the content learned in class about (food topic) to apply in this lab? (What did we learn in the classroom that you applied in lab?)

3. List 3 ways could you used what you learned in lab in the future/living on your own?

1.

2.

3.

4. Rate your overall lab group and how you worked as a team? (Point out leaders and slackers)

5. Rate your overall lab experience (1-5 stars, 5 is high) then explain why in a complete sentence

DISCLAIMER: All of my answers are truthful and complete. By signing this eval, I imply I have taste-tested and applied my classroom knowledge to lab. I worked as a part of a team and will take responsibility for a team effort.

6. Signed: _____ Date: _____