Baking and Pastry Lab Makeup Grading Sheet

(only for excused absences)

1. Attach Your recipe to back of the Lab Grading Sheet
2. Make up lab for \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
3. Bring in a small sample of the food to school OR take pictures of yourself while making the food from start to finish and show me or send the pictures to lbagley@vusd.org. Make sure to INCLUDE name and period.

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| --- | --- | --- | --- |
|  Evaluation Checklist  |  Good  |  Average | Needs Improvement |
| 1. Hair is pulled back and off neck & shoulders, no jewelry worn and closed toed shoes |  |  |  |
| 2. Ingredients were measured correctly and ready to go before starting recipe.  |  |  |  |
| 3. Recipe was correctly followed. |  |  |  |
| 4. Dishes were washed and put away. |  |  |  |
| 5. Counter tops were cleaned. |  |  |  |
| 6. Floors were swept and mopped. |  |  |  |
| 7. Faucets were clean and dry. |  |  |  |

Parent/Guardian Comments:

2. Parent Signature \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

3. How is Baking at home different from baking in the commercial food setting (i.e. bakery, Costco)?

4. How did your product turn out?

5. Could anything be improved to make your product better?