## HERE'S HOW YOU MAKE IT UP:

**Food Labs** can be made up either by preparing the recipe that was made in class at home OR summarizing an article approved by the teacher.

- OPTION 1: If you chose to prepare the recipe that was made in class at home: DIRECTIONS:
  - Students use the recipe from the missed lab. All recipes can be found on my sharepoint site:
  - The student prepares the recipe using their own ingredients at home
  - As the student is preparing the recipe, they must document the process by taking 5 photos of the following steps:
    - Knife skills/mixing ingredients (either one)
    - Cooking (whether it's on stovetop or placing items in the oven)
    - Final outcome of product
    - Eating/tasting
    - Clean up
  - After the recipe and clean up is completed, the student fills out a lab make-up sheet. A parent/guardian signs where indicated. This lab make-up sheet is attached to these directions or the teacher has them available in class.
  - The following components must be turned in to the teacher:
    - 5 Photos of Process
    - Lab-Make Up Sheet
- **OPTION 2:** If you chose to summarize an article: DIRECTIONS:
  - Students may select an article that has been approved by the teacher.
    - o The article must be related to food or cooking.
  - After approval, the students read the article and type up a one page summary about it
  - o The article along with the attached summary must be turned in to the teacher.

## **NOTE:**

- All lab make-ups are to be completed alone(no help from other people), at your home, and within 5 days upon returning to school.
- No more than 3 labs can be made up at home.
- ➤ If more than 3 labs are missed, they will be made up through alternate academic assignments.

Name	eDate	Block
LAB N	MAKE-UP Sheet for	(recipe name)
1.	What date did you prepare this recipeWhom did you prepare it for?	
2.	Describe how the food turned out. Did you encounter any proble	ems?
3.	How long did it take to prepare it? What time did you start? What time did you finish?	
4.	Were there any new techniques you needed to perform?	
5.	What was the most difficult part of the recipe for you? Why?	
6.	What was the easiest part of the recipe for you?	
7.	Describe all your safety procedures during your cooking experier	nce.
8.	Would you make this recipe or a similar one again on your own?	Why?
Paren Comn	nt Signature ments:	