**Spring Binder Check 2017 Name:**

**Hour:**

**Cover**  \_\_\_\_\_ 5

Title Page \_\_\_\_\_ 5

Class Syllabus \_\_\_\_\_ 1

Class Guidelines \_\_\_\_\_ 1 \_\_\_\_\_/12

**Divider 1(Bell Words)** \_\_\_\_\_ 5

All\_16\_ Bell words \_\_\_\_\_ 16 \_\_\_\_\_/21

**Divider 2 (Lab Handouts)** \_\_\_\_\_ 5

Let’s Talk Safety ppt \_\_\_\_\_ 5

Measuring Ingredients \_\_\_\_\_\_ 1

Abbreviations Commonly Used \_\_\_\_\_\_ 1

Lab Duties \_\_\_\_\_ 1

Kitchen Duties \_\_\_\_\_ 1

Food Price List \_\_\_\_\_ 1

Choc Chip/Pretzel Practice MPS \_\_\_\_\_ 1

Kitchen Equipment \_\_\_\_\_ 1

\_\_\_\_\_\_/17

**Divider 3 (Classwork)** \_\_\_\_\_ 5

Safety Test \_\_\_\_\_ 1

Lab Reflection-Pretzels \_\_\_\_\_ 5

Functions of Ingredients \_\_\_\_\_ 5

Chapter 22 fill in The Blank \_\_\_\_\_ 5

Changing Recipe Yield/Which Measuring Tools \_\_\_\_\_ 10

Food Prep Crossword \_\_\_\_\_ 5

Getting Started in the Kitchen\* Reading a Recipe \_\_\_\_\_ 5

Pizza Project \_\_\_\_\_ 1

Yeast Bread Study Guide \_\_\_\_\_ 1

Yeast Bread Test \_\_\_\_\_ 1

\_\_\_\_\_/44

**Divider 4 (Recipes)** \_\_\_\_\_ 5

Chocolate Chip Cookie Demo \_\_\_\_\_ 5

Chocolate Chip Recipe \_\_\_\_\_ 1

Pretzel Recipe \_\_\_\_\_ 1

White Bread Demo \_\_\_\_\_ 5

White Bread Recipe \_\_\_\_\_ 1

Cinnamon Roll Demo \_\_\_\_\_ 5

Cinnamon Roll Recipe \_\_\_\_\_ 1

Sauce Demo \_\_\_\_\_ 5

Forming Pizza h.o. \_\_\_\_\_ 5

Pizza Recipe \_\_\_\_\_ 1 \_\_\_\_\_/35

**Divider 5 (Extras)** \_\_\_\_\_/5

Graded MPS --

Organization -- \_\_\_\_\_\_/16

\*Incomplete assignments result in a zero \_\_\_\_\_\_\_\_\_\_/ 150