Folder Organization Sheet 1st check 10/17

\_\_\_\_/10 Binder

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

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

\_\_\_\_/5 syllabus w/grading scale

\_\_\_\_/5 classroom guidelines signed

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\_\_\_\_/ 5 **Bellword** **Divider**

\_\_\_\_/ \_\_\_?\_\_ Bellwords

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\_\_\_\_/5 **Lab handout Divider**

\_\_\_\_\_/1 Kitchen Lab Safety Procedure

\_\_\_\_\_/1 Waste Disposal Unit/Sanitation

\_\_\_\_\_\_/1 Measuring Ingredients/2 sides

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

\_\_\_\_\_/ 1 Lab Housekeeping

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

\_\_\_\_\_/1 Practice Menu Planning Sheet

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

\_\_\_\_/18

\_\_\_\_\_/5 **Classwork Divider**

\_\_\_\_\_/5 Lab reflection questions

\_\_\_\_\_/10 Function of ingredients/Quick Bread Notes

\_\_\_\_\_/10 Bookwork- Terms and Q & A

\_\_\_\_\_/1 Safety and Sanitation Test

\_\_\_\_\_/5 Match up measuring Techniques

­­­­\_\_\_\_\_/10 How well can you measure/2 sides

\_\_\_\_\_/15 Kitchen Equipment handout with what does it mean on a SSOP

(All work must be complete to get credit)

\_\_\_\_/61

\_\_\_\_\_/**5 Recipe Divider**

\_\_\_\_/5 Demo Oatmeal Chocolate Chips

\_\_\_\_/1 Favorite Pancakes recipe

\_\_\_\_/5 Demo Bread Sticks

\_\_\_\_/ 1 Bread Sticks recipe

\_\_\_\_/5 Demo Apple Cake

\_\_\_\_/1 Apple Cake Recipe

\_\_\_\_/5 Demo Cream Puffs

\_\_\_\_/1 Cream Puffs Recipe

\_\_\_\_/1 Cookie recipe

\_\_\_\_/30

\_\_\_\_\_/**5 Extras Divider**

Rubrics

Old Menu Planning Sheets

Total\_\_\_\_\_\_/\_\_\_\_\_