Name $\qquad$
period $\qquad$
Date $\qquad$
Recipe prepared $\qquad$

## FOODS GAB MARE UP FORM

## In order to receive credit for a lab completed at home you must do all of the following:

1. Recipe must be from serateh; no mixes, convenienee foods or boxed foods aceepted. All recipes are posted on the teacher's school website.
2. Write entire recipe on the backside if the recipe was not one prepared in class.
3. Attach, or show me on a cell phone, at least 3 pictures of yOU making the recipe in your kitehen. At least 1 picture needs to show the final product!
4. A parent or guardian must fill out the table and sign this form below.
5. You need to fill out the post lab make up questions on the back side of this sheet
6. The completed forms, and pictures, must be brought to the teacher within one week of absence.

Rating Seale Good Fair Comments

| Product <br> Appearanee |  |  |  |  |
| :---: | :--- | :--- | :--- | :--- |
| Product Texture |  |  |  |  |
| Oroduct Flavor |  |  |  |  |
| Kitchen Kept Clean |  |  |  |  |
| Kitehen Clean <br> When Finished |  |  |  |  |
| Dishes Washed, <br> Dried, \& Jut đway |  |  |  |  |
| Recipe Followed |  |  |  |  |

## Overall Comments:

Parent/Guardian Signature: $\qquad$
Your Total Doints (from teacher): $\qquad$
$\qquad$

Recipe Made: $\qquad$

# Foods Lab Make-Up Post Lab Questions 

## Directions: In complete sentences, fill out the following post lab questions using detail in your answers!

1. What sort of planning was needed prior to preparing this recipe? (shopping, equipment and utensils needed, oven preheated, etc)
2. Describe the techniques used in preparing this recipe. (measuring, mixing, assembling the product, baking or cooking, clean up, etc)
3. Detail any problems experienced during the preparation of this recipe.
4. How did it turn out? Explain.
5. Would you try this recipe again? Why or why not?
