**Sweetpotato – Healthy Snacks - Appendix A**

**Kitchen/Food Lab Duties**

**Head Chef**

o   Tied hair back, removed coat, put on apron and washed hands.

o   Got all necessary food supplies from supply area (refrigerator or cabinet) and returned unused items.

o   Put on gloves.

o   Read the recipe/directions and followed them properly.

o   Gave responsibilities to Sous Chef to help in the preparing of the recipe.

o   Cleans counters and stove area with spray cleaner.

**Sous (sue) Chef**

o   Tied hair back, removed coat, put on apron and washed hands.

o   Got all the necessary kitchen tools to prepare the food.

o   Put on gloves.

o   Read the recipe and followed the directions properly, helping the head chef.

o   Prepare plates/cups with the prepared food.

o   Swept the floor in the kitchen and under the table were the food was served and eaten.

**Class Host**

**o**   Tied hair back, removed coat, and washed hands.

o   Put on gloves.

o   Set the table. (tablecloth, placemat, napkin, cup and eating utensils when needed)

o   Got plastic cups wrote on them team members names on them and placed them on table

o   Made /poured the beverage. (Got pitcher, put water in pitcher, got 5 cubes of ice from freezer)

o   Put condiments on table if needed on a paper plate. (olive oil, balsamic vinegar, ketchup)

o   Helped the head chef or sous chef if asked.

o   Helped the Kitchen Manger and dried the kitchen tools and put them on drying towels or in drying rack.

o   Made sure that the food prep/kitchen and eating area were cleaned and ready to be used for next class.

o   Cleared the table by putting pitcher back in drying rack, putting placemats and tablecloth back in proper place.

**Kitchen Manager**

o   Tied hair back, removed coat, and washed hands, put on apron.

o   Set up dishwater in sink. (hot/warm water with a few drops of dishwashing liquid in one sink)

o   Got drying towels and wash cloth for their kitchen area.

o   Washed and rinsed kitchen tool then handed to Class Host to dry and put on drying towels or in drying rack.

o   At end of lab cleaned and dried out the sink.

o   Made sure that the food prep/kitchen and eating area were cleaned and ready to be used for next class.