

Lab Evaluation Form

Kitchen Group Members: _____

Kitchen Number _____

Description of Lab Experience: _____

Directions; Evaluate your lab experience using the chart below. Write specific comments related to your chart in the space provided. Then answer the questions below.

Planning:

	Poor	Fair	Good	Great
<i>Market Order sheet is complete and accurate.</i>				
<i>Time-work schedule evenly divided tasks among group members.</i>				

Preparation:

<i>One trip to the supply table was followed.</i>				
<i>One person to the supply table was followed.</i>				
<i>Proper utensils were used.</i>				
<i>Safety precautions were followed.</i>				
<i>Group members cooperated with each other.</i>				

Food Product:

<i>Flavor</i>				
<i>Texture</i>				
<i>Appearance</i>				

Clean-up:

<i>Dishes and countertops are clean.</i>				
<i>All items are neatly stored in proper place.</i>				
<i>Job station was completed.</i>				

Comments about your group's lab:

- What aspect of this lab experience do you feel was most success? Why?
- What would you change about this lab experience if you were to repeat it? Why?
- Describe what you did or did not like about the food product your group prepared.
- What do you feel you learned from this lab experience?