

Lab Grade: _____ / 20 points
Lab Write-Up: _____ / 10 points
Total: _____ / 30 points

Name: _____
Date: _____ Period: _____

Fried Rice

Fried Rice:

Rice

- 1-2 stalks green onion, sliced
- 1/4 cup peas and carrots, thawed and drained
- 1/3 log Portuguese Sausage, diced
- 3 strips bacon, diced
- 2 eggs, scrambled

Sauce:

- 2 Tbsp. shoyu
- 1 Tbsp. oyster sauce
- 3/4 tsp. sugar
- 1/8 tsp. pepper
- 1/4 tsp. sesame oil, optional

Tools/ Equipment:

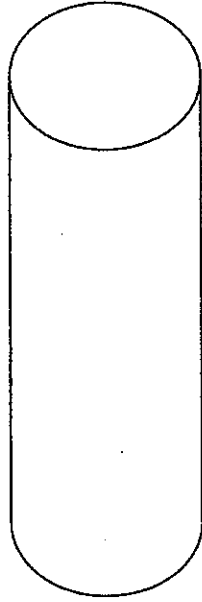
Mis en place:

Scramble eggs and remove from pan. Fry bacon and Portuguese sausage over medium heat. Add in rice that has been broken up. Drizzle sauce over rice to color. Add in peas and carrots and scrambled eggs. Heat through. Top with green onions.

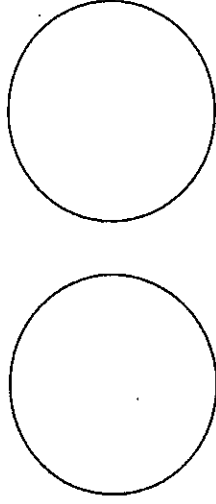
Exit Pass – Knife cuts

Illustrate how the fried rice items should be cut.

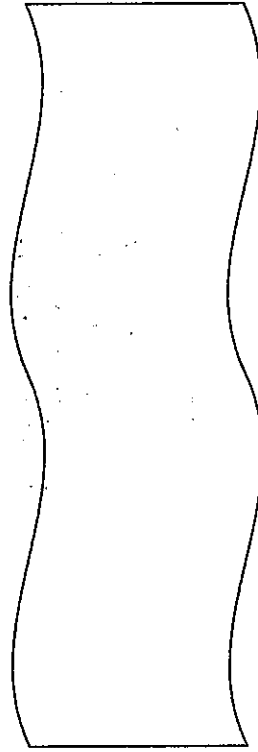
Portuguese Sausage Log:



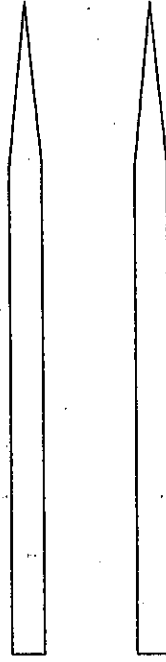
Sausage Slice:



Bacon:



Green Onion:



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Peanut Butter Chip Scones

2 cups flour
1/3 cup sugar
2 teaspoons baking powder
1/2 tsp. baking soda
1/3 cup cold unsalted butter, cut into pieces

1 beaten egg
1/4 cup milk
1/4 cup + 2 tablespoons heavy cream
1/2 cup peanut butter chips

Tools/ Equipment:

Mis en place:

Combine dry ingredients in a bowl. Cut in butter until mixture resembles crumbs. In another bowl, mix together the egg, milk and cream. Pour into dry ingredients and mix until just combined. Add in the peanut butter chips. Mix until dough comes together. Turn dough out on a lightly floured surface and knead lightly. Portion out dough spacing it 1 to 2 inches apart. With the remaining 2 tablespoons of cream brush the top of scones. Bake at 350° for 12 to 14 minutes or until light brown in color.

Exit Pass – Recipe Costing

flour	18.5 cups = \$2.50	baking powder	1 cup = \$2.75	butter	1 pound = \$3.50
sugar	9.5 cups = \$ 3.99	baking soda	2 cups = \$1.20	eggs	18 pack = \$3.25
milk	1 gallon = \$5.99	cream	1 qt. = \$3.00	peanut butter chips	2 cups = \$3.00

item	amount used in recipe	Show work here	Cost of item
flour			
sugar			
milk			
baking powder			
baking soda			
cream			
butter			
eggs			
peanut butter chips			

How much did it cost to produce this recipe? \$ _____

How many scones did you make? _____

How big were each of your scones? _____

Name: _____

Due Date: _____

Costing a Recipe

Chocolate Chip Cookie Recipe:

Butter	12 Oz.
Granulated Sugar	10 oz.
Brown Sugar	10 oz.
Salt	1/4 oz. (1 1/2 tsp.)
Eggs	6 oz. (3 eggs)
Vanilla Extract	2 tsp.
water	2 oz.
Pastry Flour	1 lb. 4 oz.
Baking Soda	1/4 oz. (1 1/2 tsp.)
Chocolate Chips	1 lb. 4 oz.
Chopped Walnuts	4 oz.

Shopping List:

Butter - 3 lbs.	\$4.39
Gran. Sugar - 25 lbs.	\$9.89
Brown Sugar - 4 lbs.	\$2.19
Salt - 26 oz.	\$1.09
Eggs - 18	\$2.39
Vanilla - 2 pt.	\$5.00
Pastry Flour - 50 lbs.	\$15.74
Baking Soda - 1 lb.	\$1.75
Chocolate Chips - 6 lbs.	\$7.79
Walnuts - 8 oz.	\$3.99

Example:

I paid \$4.39 for 3 pounds of butter and used 12 ounces of butter for this recipe. How much is the actual cost of the butter used?

Step 1: Take the cost of the butter and divide it by the weight of the product. There are two ways to do this. (note: round to the nearest cent at the very end)

- a) $\$4.39 / 3 \text{ lbs} = \1.46333 for 1 lb.
- b) convert 3 lbs. to oz. There are 16 oz. in a pound so $3 \text{ lbs} \times 16 \text{ oz.} = 48 \text{ oz.}$
 $\$4.39 / 48 \text{ Oz.} = \0.0914583 for 1 oz.

Step 2:

- a) $\$1.46333 / 16 \text{ oz.}$ (because there are 16 oz. in 1 lb.) = $\$0.0914581$ for 1 oz.

I used 12 oz. for the recipe. $\$0.0914581 \times 12 \text{ Oz} = \1.09749

Now is the time to round to the nearest cent. The cost for 12 oz. of butter that was used in the recipe is \$1.10

- b) I used 12 oz. for the recipe. $\$0.0914583 \times 12 \text{ Oz} = \1.09749

Now is the time to round to the nearest cent. The cost for 12 oz. of butter that was used in the recipe is \$1.10

*No matter whether you choose to follow a) or b), the final answer both comes out to \$1.10 for 12 oz. of butter

Name: _____ Due Date: _____

Calculate the price for each ingredient used:

Show your work here:

Price:

Butter $\$4.39 \div 48 \text{ oz.} = \$0.0914583 \text{ per oz.} \times 12 \text{ oz.} = \1.09749 \$1.10

Gran. Sugar _____

Brown Sugar _____

Salt _____

Eggs _____

Vanilla _____

Pastry Flour _____

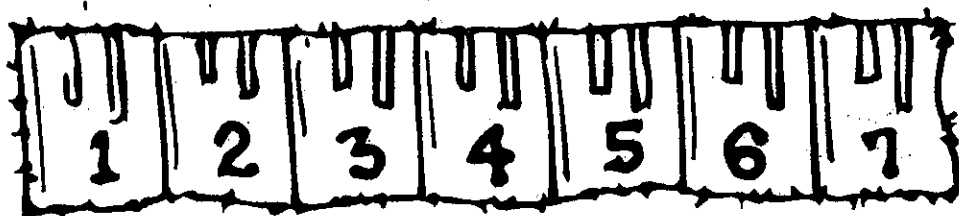
Baking Soda _____

Chocolate Chips _____

Walnuts _____

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Whole Recipe _____

Price for the whole recipe-Add all of the prices for each of the ingredients used in this recipe



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Garlic Chicken

Sauce:
2/3 c. Shoyu
1/3 c. mirin
2/3 c. sugar
1/2 T. garlic powder
1 clove garlic, minced.

Chicken:
chicken thighs, cubed
1 to 1 cornstarch to flour
Oil for frying

Tools/ Equipment:

Mis en place:

Mix all sauce ingredients together and heat through in a saucepan. Dredge chicken in cornstarch and flour mixture. Deep fry on medium heat. Drain on paper towel and dip into garlic sauce.

Exit Pass:

- 1. How can you check your oil to see if it is hot enough?**
- 2. What will happen to the chicken if you put it in oil that is not hot enough?**
- 3. How do you know when your chicken is cooked?**