

# Alabama Junior Chef Work Plan

Team Name: \_\_\_\_\_

Team's Organization: \_\_\_\_\_

Team's School System/District: \_\_\_\_\_

Recipe Title: \_\_\_\_\_

**Directions:** Complete the work plan. List all steps, ingredients, equipment, prep time, cook time, cooling time, and directions for completing each step. All local Alabama ingredients should be in typed in **bold red letter** and seasonal ingredients should be typed in **bold green letters**.

Step 1 – Team Member Responsible:		
Component:	Ingredients:	Directions:
		1.
Prep Time:		
Cook Time:		
Cool/Warm Time:		
	Equipment:	
Step 2 – Team Member Responsible:		
Component:	Ingredients:	Directions:
		1.
Prep Time:		
Cook Time:		
Cool/Warm Time:		
	Equipment:	

# Alabama Junior Chef Work Plan

## Step 3 – Team Member Responsible:

Component:	Ingredients:	Directions:
		1.
Prep Time:		
Cook Time:		
Cool/Warm Time:		
	Equipment:	

## Step 4 – Team Member Responsible:

Component:	Ingredients:	Directions:
		1.
Prep Time:		
Cook Time:		
Cool/Warm Time:		
	Equipment:	

# Alabama Junior Chef Work Plan

Step 5 – Team Member Responsible:		
Component:	Ingredients:	Directions:
		1.
Prep Time:		
Cook Time:		
Cool/Warm Time:		
Equipment:		

Step 6 – Team Member Responsible:		
Component:	Ingredients:	Directions:
		1.
Prep Time:		
Cook Time:		
Cool/Warm Time:		
Equipment:		

# Alabama Junior Chef Work Plan

## Step 7 – Team Member Responsible:

Component:	Ingredients:	Directions:
		1.
Prep Time:		
Cook Time:		
Cool/Warm Time:		
	Equipment:	

## Step 8 – Team Member Responsible:

Component:	Ingredients:	Directions:
		1.
Prep Time:		
Cook Time:		
Cool/Warm Time:		
	Equipment:	

