

# TAKE HOME LAB EVALUATION

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Name: \_\_\_\_\_ Date(s) absent from school: \_\_\_\_\_

Recipe/Product: \_\_\_\_\_ Module name: \_\_\_\_\_

## STUDENT SECTION:

1. Identify that you made this recipe by providing photos of you cooking and your finished project. You may email, print or bring you camera with the photos.
2. Identify 3 recipe terms, techniques or methods used to prepare this recipe.  
(Example: devein - to remove the grey-black vein from the back of a shrimp)

A. \_\_\_\_\_

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B. \_\_\_\_\_

C. \_\_\_\_\_

## **PARENT SECTION: Please comment on the following:**

1. Was your child prepared and organized? Please explain briefly.

\_\_\_\_\_  
\_\_\_\_\_

2. Did your child follow the proper procedures contained in the recipe (measuring etc.)?

\_\_\_\_\_  
\_\_\_\_\_

3. Was the kitchen left clean? Briefly describe what was done (dishes, sinks, floors, counters, stove, garbage etc.)

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

4. Please give a brief, overall evaluation of the quality of the food prepared by your daughter or son.

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Please certify that your child prepared this recipe without help or assistance.

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Parent or guardian's signature