**Work planning sheet**

Before every practical experiment, you must read and understand the recipe:

* Set out ingredients by category so you can find them easily
* Organize and plan cleaning and execution tasks, by order of priority to respect the allotted time.
* Identify the material needed for every task

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| **Type of dish** | **Name of recipe:** |
| **Ingredients** |
| **Fruits and vegetables** | **Refrigerated products** | **Canned goods and dry products** |
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| **Preparation** |
|  |  |
| **Name** | **Material/tools** | **Task assignment** |
| **Cleaning** | **Preparation** | **Execution** |
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