

# Study Guide

## Develop a Work Plan

**Directions:** Read chapter 26, and answer the following questions. Later, you can use this study guide to review.

1. What is the benefit of a work plan?

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2. What are four things to notice when reading a recipe beforehand?

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3. Describe four ways to save time and simplify your work.

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4. Why does having a dishpan of hot, sudsy water make you a more efficient cook?

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5. What is a timetable?

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6. How do you know how long each cooking task will take? How do you figure out when to start each task?

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Chapter 26 Study Guide (continued)

7. Describe the steps for evaluating a work plan.

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8. Explain the benefits of organizing jobs in the foods lab.

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9. Why are cooperation and good communication important when working with classmates in the foods lab?

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10. Identify one method of taking responsibility in the foods lab.

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# Activity 1

## Developing a Work Plan

### Go Team, Go!

**Directions:** After reading the scenario below, use the charts on page 124 and the information in the textbook to and help Sarah make the work plan that she and Joan need. The prepared lasagna should bake for 45 minutes at 350°F and sit for 15 minutes before serving. The cake bakes at 350°F for 35 minutes and needs to cool completely for at least 1 hour before icing. It takes 20 minutes to mix the cake and 15 minutes to prepare the icing. The lettuce needs to be washed, and the tomatoes, cucumbers, and carrots need to be cut up. This should take 45 minutes. The table must also be set. Fill in the timetable and work plan for Sarah and Joan.

#### Lasagna Party for Ten

Sarah didn't want to be bothered writing up a work plan for the party she and Joan were giving. "What is so complicated about making a cake, baking lasagna, tossing a salad, and serving it to ten people?" she thought. "We'll just put the cake in with the store-bought lasagna at five o'clock, toss the salad while the other items are baking, and everything will be ready when the guests arrive at six," she told Joan.

As you can imagine, things did not go well. The cake and lasagna should have baked at different times. The cake was uneven because it was not baked in the center of the oven, and there was no time to ice it. The lasagna was undercooked. Because the salad ingredients were not pre-prepared, the lettuce was dirty and the vegetables uncut. Sarah was madly setting the table when the guests arrived. She said to herself, "Next time, I will make a plan."

1. What are the pre-preparation tasks for this meal? \_\_\_\_\_

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2. What tasks must be complete for this meal to be served on time? \_\_\_\_\_

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