

CULINARY LAB PREP SHEET

Recipe Name & Page # _____ rstd corn chowder #288 1/4 _____

Student Name _____ Vicki Blake _____

Serving Size ___ 8 oz ___ Number of Servings _____ 4 _____ Yield _____ 1 quart _____

EQUIPMENT LIST

Chef's knife	blender	
Lg saucepan		
Sm saucepan		

INGREDIENT LIST

Amount	Unit	Food Items
2	Ears	corn
1	C	Milk, warm
2	Oz	Salt pork – sm dice (we used bacon)
2.5	Oz	Celery – sm dice
3	Oz	Onion – sm dice
¾	Tbsp	Minced garlic
¼	Oz	flour
1	c	Chicken stock
4	Oz	Potatoes, peeled, med dice
2	Fl oz	Heavy cream, warm
¾	Tbsp	Worcestershire sauce
¼	Tsp	Fresh thyme
TT		S&whP bacon for garnish!

MISE EN PLACE

Gather equipment	Gather food
Chop pork	Chop celery, onion, garlic, pots

PROCEDURES

Order of Work	TIMELINE
Roast corn in husks @ 400	45 mins
Cool, shuck, cut off kernels, puree HALF in blender (bit o milk)	
Render fat from salt pork, add celery, onions, garlic, sauté	lightly
Stir in flour – cook to blonde roux	blonde
Add stock and milk - simmer	
Add Potatoes and corn	10 min
Add Cream, worst, thyme, adjust stock, adj season	5 mins
Garnish w/bacon (hint of honey while hot), fresh thyme	

EVALUATION

Evaluate Food Based on 1-3 point scale. 1- not acceptable, 2- acceptable, yet needs improvement & 3- perfect

What Evaluating	Score	Standards of Quality	Improvements
Color			
Aroma			
Texture/Consistency			
Flavor			
Temperature			