**Week 8: Period 2-3 Production Schedule – Dec 7th – 8th**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Day/Stations** | **Students** | **Job** | **Students** | **Job** |
| **Tuesday- Dec 7th** |  | Dec 7th Period 2 |  | Dec 7th Period 3 |
| **Front Counter** | Stephanie | Prepare 1 batch of Rice krispie squares (see recipe). Cover with plastic wrap and refrigerate. | 2 | Set up goodie cart (see work sheet). Complete sale sheet with number of items and cost of each. Obtain float in blue can- $5.00. |
| **Station 1** | Matthew | Prepare 1 batch of Banana muffins (see recipe). | 4 | Prepare 4 batches of pizza dough. Pan, wrap in plastic bags and freeze. |
| **Station 7** | Nicole and Kelly | Prepare and cook 1 orange cranberry bread (see recipe). Mix glaze and leave on counter to be put on when loaf is baked. | 1 | Make 1 batch of cheese biscuits (see recipe). |
| **Station 6** | Jessica C | Prepare 1 Cheesecake base (see recipe) and place in refrigerator to cool. Whip nutriwhip and place in refrigerator | 1 | Cream the cream cheese and beat into whip cream. Complete cheesecake and cut into 12 pieces, placing each one in clear cello container. |
| **Station 4** | Alli and Cody | Prepare 1 batch of dinner roll dough (see recipe). | 2 | Pan, proof and bake dinner rolls. Must be baked by 11:30 to serve with lasagne. |
| **Station 3** | Sara and Jessica R | Make 1 batch of oatmeal cookies each (see recipe). | 2 | Make 1 batch of oatmeal cookies each (see recipe). |
| **Large double sink** | Chelsea, Rebecca and Allison | Dishwashers- wash, dry and put away all dishes used by class. Sort and organize tools and equipment if needed. | 3 | Dishwashers- wash, dry and put away all dishes used by class. Sort and organize tools and equipment if needed. |
| **Station 5** | Brittany, Sherry, and Sammi | Work together to prepare meatballs (see recipe). | 1 | Prepare sauce for meatballs and simmer meatballs until ready to portion. Portion into soup bowls by 11:25. |
| **Station 2** | Zack | First put lasagne in to cook, then finish preparing soup. | 1 | Make tossed salad, then portion lasagne and salad into containers for sale. |
| **Station 2** | Paula | Finish making rice and put in to cook.  Help where needed. Fill baskets with forks, knives, spoons, and napkins. Put butter on plate for noon. | 1 | Finish cooking rice and portion rice and soup for sale.  Help where needed. Put dinner rolls in large bowl. Put out salad dressings and anything needed for set up at noon. |
| **Wednesday- Dec 8th** |  | Dec 8th Period 2 |  | Dec 8th Period 3 |
| **Front Counter** | Rebecca | Prepare 1 batch of Rice krispie squares (see recipe). Refrigerate to cool. | 2 | Set up goodie cart (see work sheet). Complete sale sheet with number of items and cost of each. Obtain float in blue can- $5.00. |
| **Station 1** | Chelsea and Sara | Prepare 1 batch of frogs (see recipe). Place in refrigerator to cool. | 2 | Make extra large batch of Caesar salad. |
| **Station 7** | Jessica R and Cody | Prepare and bake 1 Fruit pizza base (see recipe). Prepare sauce and place on counter to cool. | 1 | Prepare filling for fruit pizza and spread onto cooled base. Cut fruit and add fruit and sauce to fruit pizza. Cut into 8 pieces and place on small styro plates by 11:20. |
| **Station 7** | Allison | Prepare and bake 1 Cheesecake base (see recipe). Whip nutriwhip and place in refrigerator | 1 | Cream the cream cheese and beat into whip cream. Complete cheesecake and cut into 12 pieces, placing each one in clear cello container by 11:20. |
| **Station 2** | Stephanie | Prepare filling for tacos (see recipe) and cook ground beef for pizzas | 1 | Grate cheese, fill tacos wraps, wrap in foil and heat by 11:25. |
| **Station 3** | Alli and Sherry | Make 1 batch of banana applesauce.  Cut meats for pizzas and make garlic butter. |  |  |
| **Large double sinks** | Paula, Matthew and Sammi | Grate mozzarella cheese for pizzas and garlic fingers. (1 block each)  Dishwashers- wash, dry and put away all dishes used by class. Sort and organize tools and equipment if needed. | 3 | Dishwashers- wash, dry and put away all dishes used by class. Sort and organize tools and equipment if needed.  Fill baskets with plastic forks, spoons, knives and napkins and place on counter before 11:30. |
| **Station 3-6** | Nicole, Brittany and Kelly | Each make one batch of tortillas. |  | Prepare 4 pizzas- 2 meats, 1 pepperoni and cheese, 1 cheese. Have in oven by 11 am. When cooked, cut into 8 pieces. |
|  | Zack and Jessica C | Make 1 batch of double chocolate brownies. |  | Prepare and bake garlic fingers. Cut into 8 pieces when cooked. |
|  |  |  |  | Make donair sauce. Do up 10 small paper cups for service at noon.  Prepare 5 small paper cups with sour cream. Place both on front counter where sales take place at noon. |