**Week 10: Period 2-3 Production Schedule – Jan 12th -13th**

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| **Day/Stations** | **Students** | **Job** | **Students** | **Job** |
| **Wednesday- Jan 12th** |  | Jan 12th Period 2 |  | Jan 12th Period 3 |
| **Front Counter** | Nicole and Paula | Prepare and bake 1 batch of brownies each (see recipe). | 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 Allison | Prepare 1 batch of Banana applesauce muffins each (see recipe). | 4 | Prepare 4 batches of pizza dough. Pan, wrap in plastic bags and freeze. |
| **Station 7** | Brittany and Stephanie | Prepare and bake 1 carrot cake together (see recipe). | 1 | Make 1 batch of ham and cheese biscuits (see recipe). |
| **Station 6** | Jessica C | Prepare 1 Cheesecake base (see recipe) and place in refrigerator to cool. While cooling prepare cream cheese filling. Complete cheesecake and place in refrigerator. | 1 | Prepare 1 cheese cake base and 1 fruit pizza base. |
| **Station 4** |  |  | 2 | Spares |
| **Station 3** | Cody and Jessica R | Make 1 batch of ham and cheese biscuits each (see recipe). | 1 | Make 1 batch of oatmeal cookies (see recipe). |
| **Large double sink** | Matthew, Zack and Alli | 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** | Sara, Rebecca 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** | Kelly | First put lasagne in to bake, then finish preparing chile. | 1 | Make tossed salad, then portion lasagne and salad into containers for sale. |
| **Station 2** | Sherry | Finish making a double batch of 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. |
| **Thursday- Jan 13th** |  | Jan 13th Period 2 |  | Jan 13th Period 3 |
| **Front Counter** | Jessica R | Prepare 1 batch of rice krispie squares and place in refrigerator to cool and set. | 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** | Stephanie and Matthew | Prepare 1 batch of frogs or oatmeal cookies each (see recipe). | 2 | Make extra large batch of Caesar salad. |
| **Station 7** | Sherry | Using prepared bases for cheese cake and fruit pizza, complete the 2 products and place in refrigerator. | 2 | Prepare and bake 1 batch of muffins each. |
| **Station 6** |  |  | 1 | Prepare icing for carrot cake. Frost cake and cut into 12 pieces for goodie cart. |
| **Station 2** | Zack | 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** | Sara and Nicole | Make 1 batch of doughnut muffins each.  Cut meats for pizzas and make garlic butter. | 2 | Prepare and bake one batch of oatmeal cookies each. |
| **Large double sinks** | Chelsea, Paula, Cody and Jessica C | 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 5** |  |  | 2 | Prepare 4 pizzas- 2 meats, 1 pepperoni and cheese, 1 cheese. Have in oven by 11 am. When cooked, cut into 8 pieces. |
| **Station 6** | Rebecca and Kelly | Make 1 batch of double chocolate brownies each. | 1 | Prepare and bake garlic fingers. Cut into 8 pieces when cooked. |
|  | Allison, Sammi, Brittany, Alli and Sherry | Variety of muffins | 1 | 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. |