

## Foods/Nutrition Lab Sheet

**Cooking Group Names & Job Titles:** \_\_\_\_\_

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Quality	Chorizo Burritos				
<b>APPEARANCE</b> Very attractive, attractive, weird looking, very unattractive	1.	2.	3.	4.	5.
<b>COLOR</b> Chorizo and eggs are cooked thoroughly and look good together.	1.	2.	3.	4.	5
<b>TEXTURE</b> The different ingredients textures complement each other, the green pepper and onion isn't crunchy.	1.	2.	3.	4.	5
<b>FLAVOR</b> Pleasant, evenly seasoned, warm, etc.	1.	2.	3.	4.	5
<b>GENERAL</b> Very good, good, fair, poor, very poor.	1.	2.	3.	4.	5

1. Did everybody do more than their share when it came to the work load?
  
2. Did you follow the recipe and directions exactly?
  
3. What is the function of the eggs in this recipe (eggs have 5 different functions)

Lab Check off \_\_\_\_\_