

Slides 6.8: Lab, Cheesy Pasta Marinara With Role Cards

Slide outline for Lesson 6.8. Twelve slides, one day. Slide 4 is the flowchart and it stays projected or drawn on the board the whole period. *[Sal: this is Lab 3. Students know the phases and the roles; do not reteach them. Keep the deck short and keep the clock big.]*

Slide 1: Lab 3, Cheesy Pasta Marinara

- Unit 6, Lesson 6.8
- Topic 6.2 Food Preparation Methods and Science
- Forty minutes. Seven people. One pot of boiling water Image: a plate of spaghetti with marinara and melted mozzarella, shot from above.

Slide 2: Do now, at your station

- Hair back. Sleeves up. Wash hands. Sanitize your surface
- Role card in your pocket
- Stand at your station with your hands empty
- The timer starts when every station is standing Notes: This is the same do now as every lab. The second question goes on the side board: “Which task takes the longest, and what cannot start until it is done?”

Slide 3: Today’s new thing

- Boiling water is the first real critical path in this course
- Water: about 8 minutes. Pasta: 8 to 10 more
- Nothing else can finish until the pasta is drained
- Everything in this room works around that one task Notes: This is the hook and the objective. Say it once and point at the flowchart.

Slide 4: The flowchart

Minute: 0 5 10 15 20 25 28 35 40

Water: |====BOIL=====|

Pasta: |=====COOK=====|DRAIN|

Sauce: |=====warm on LOW=====|

Cheese: |portion| |on the plates|

Plates: |set up| |serve|eat|

Clean: |as you go, all period|ZONES|

Notes: Leave this up the whole period. The pasta bar runs across nearly the whole cook phase, which is the point.

Slide 5: The pot is on by minute 3

- Three quarters full, not to the top
- Two people carry it
- Handle turned in



- HIGH heat
- One Tablespoon of salt Notes: This is the only sentence worth repeating during prep. A pot on late at minute 6 is a station eating at minute 34.

Slide 6: The six-step routine

- Hair back
- Sleeves up
- Wash hands
- Sanitize surfaces
- Clean as you go
- Station check before dismissal Notes: Same six steps, same order, every lab all year.

Slide 7: What a rolling boil looks like

- Big bubbles breaking the whole surface
- Steam rising, the pot loud
- Small bubbles on the bottom are NOT a boil Image: two photos side by side, one pot just starting to bubble at the bottom, one at a full rolling boil. Notes: This is the most common mistake in this lab. Students add pasta to hot water instead of boiling water and the pasta goes gummy.

Slide 8: I drain

- Every pot, every time, all year
- Burner off, step back, say “ready”
- Steam burns deeper than water Notes: Say the reason out loud while you do it. This is the rule students will carry into the Feed the Class project.

Slide 9: Sauce stays on LOW

- Warm, not bubbling
- Stir every two minutes
- Above LOW, the bottom scorches and the whole pan tastes burnt Notes: Once a tomato sauce scorches, you cannot fix it. Say that before they turn the knob.

Slide 10: Plate and eat, 28 to 35

- Even portions with the tongs
- Cheese on the plate **while the pasta is still hot** so it melts
- Count the plates. Everyone has one before anyone sits Notes: Score the Lab Rubric on the clipboard while they eat: Objectives 1 and 2 and the safety row.

Slide 11: Clean, 35 to 40

- Work your zone: stove and pots, counters and supplies, dishes and sink, floor and trash
- Station Manager walks the check

- Nobody leaves until every station is signed Notes: Call “clean” at 35. Sign only when every line on the check is true.

Slide 12: The question at the station check

- Did we keep the flowchart?
- Where did we lose or gain time?
- What is the one change for the next lab? Name a role and a minute Notes: The Station Manager answers out loud when you sign. The Lab Reflection is finished in the first five minutes of Lesson 6.9 or goes home. Cost per station: about \$9.76 *[update from this week's circular]*.