**STEP 1 and STEP 2 Classes Things to Know**

These are the “gotta knows” I expect students to have by the end of STEP 2 class:

1. Students should know which basic kitchen utensils and the right equipment to use when cooking. They should also know when and how to use the equipment (crock pots, pots, pans, small appliances, etc.).
2. Students should be very familiar with cooking terms they will encounter in everyday living such as fry, saute, boil, broil, etc..
3. Students should be able to read and follow a 4-5 step basic recipe with ease.
4. Students will know how to budget for a week’s meals.
5. Students will have a good understanding of proper food handling and kitchen safety (ServSafe techniques and rules)
6. Students will learn and have a basic understanding of time management in the kitchen.

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