**EVALUATION OF EGGS LAB**

**Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period:\_\_\_\_\_\_ Score:\_\_\_\_\_/10**

After you have completed each egg recipe and before you eat, evaluate each egg by filling out the chart below.

|  |  |  |  |
| --- | --- | --- | --- |
|  | **Tenderness****of White** | **Appearance****of Yolk** | **Appearance****of Egg** |
|  | Tender Tough | Yellow Green Circle | Crisp Firm Soft |
| Hard/Soft-Cooked Egg |  |  |  |
| Fried Egg |  |  |  |
| Poached Egg |  |  |  |
| Scrambled Egg |  |  |  |

**What did you learn today? (At least 3 sentences please)**

1.

2.

3.