



Recipe Reading Checklist

- ☐ Have I read the complete recipe, including its notes?
- ☐ Does the yield suit the number of people I am feeding?
- ☐ Do I have enough total time, not only active time?
- ☐ Is advance soaking, marinating, chilling, proofing or cooling required?
- ☐ Do I have the correct equipment and suitable pan or pot capacity?
- ☐ Are any ingredients already supposed to be cooked, softened, thawed or at room temperature?
- ☐ Are any ingredients divided, reserved or used only as garnish?
- ☐ Can I identify where every ingredient is used?
- ☐ What can I prepare while something else cooks or rests?
- ☐ What colour, texture, consistency or temperature indicates doneness?
- ☐ Have I decided on substitutions before starting?
- ☐ Is any safety-critical instruction missing or unclear?