

[Cooking status check sheet (for pancakes)]

Purpose				Location				
							Lift	
Contractor				Conofirmer				
Mixture				Confirmation date				
Cooking start time	Planned		Actual	Temperature at cooking start		Weather		
Cooking end time	Planned		Actual	Cooking volume(m ³)				
Cooking stage	Check item						Description	Confirm
Preparation	Have you prepared a bowl, whisk, frying pan, and wet cloth (or hot plate)?						—	
	Have you prepared the necessary amounts of pancake mix, eggs, and milk (milk can be substituted with the same amount of water, and if you are not using eggs, have you used 1.4 times the milk or water)?						—	
	If you want it to be fluffy, have you prepared a lid for the frying pan?						—	
Mixing	Did you put the eggs and milk in the bowl first and mix well?						—	
	After putting the mix in the bowl, mix it lightly and make sure you are not overmixing (mix it lightly)						—	
Baking (front)	Frying pan If the pan is not fluororesin-coated, is it lightly oiled (not too much)?						—	
	Heat the frying pan over medium heat and let it cool slightly on a wet cloth (if using a hot plate, turn it on beforehand at approximately 160°C)						—	
	Pour in an appropriate amount of batter from a high position in one go						—	
	Cook the front side over low heat for about 3 minutes, and flip when large bubbles appear						—	
Baking (back)	If you want it to be fluffy, do you cover it when cooking the other side?						—	
	Cook the other side over low heat for about 2 minutes, and check to see if it is cooked through						—	
Things that need improvement								

Reference: Morinaga & Co. pancake mix