



# Popcorn Invoice



## Cafe' de Shell

401 Chaffer  
Roxana, IL 62084  
(618)254-4107

## Invoice #

1

## Date

02/20/26

## Bill To

Fine Arts

Date	Event	Purchase	Cost
02/20/26	RHS Spring Musical	300	\$150
	<b>Total</b>	300	\$150

\$0.50/box

*Thank you for the order!*



# Catering Invoice



**Cafe' de Shell**  
 401 Chaffer  
 Roxana, IL 62084  
 (618)254-4107

**Invoice #**                      **Date**  
 1    05/15/25

**Bill To**  
 Sanchez

Date	Event	Purchase	Cost
05/15/25	Strawberries X 4	4.43	\$17.72
05/15/25	Green Grapes X 2	7.97	\$15.94
05/15/25	Red Grapes X 2	7.96	\$15.92
05/15/25	Buttercream iced cookies \$0.75/cookie	100	\$75.00
	<b>Cost</b>		\$124.58
	<b>Cost Adjustment</b>	—	14.58
	<b>Total Cost</b>		\$110.00



# Cookie Invoice



*Cafe' de Shell*

401 Chaffer  
Roxana, IL 62084  
(618)254-4107

*Invoice #*

1

*Date*

*Bill To*

Date	Purchase	Purchase	Cost
	<b>Total</b>		

*Thank you for your order and support!*

## Recipe Cost Form

<b>Student Name</b>			
<b>Menu Item</b>			
<b>Number of Portions</b>		<b>Portion Size</b>	

Ingredient	Purchase Cost	Purchase Unit	Unit cost	Amount Needed	Ingredient Cost

<b>Subtotal</b>	
<b>1 % for small amounts of spices (Q Factor)</b>	
<b>Total Recipe Cost</b>	
<b>Portion Cost</b>	

### Semester 1: Cafe' Earnings

Monthly Earnings, Weeks 1-3								
Day	Daily Earnings		Day	Daily Earnings		Day	Daily Earnings	
, 2025			, 2025			, 2025		
A-Lunch			A-Lunch			A-Lunch		
B-Lunch			B-Lunch			B-Lunch		
Daily Total			Daily Total			Daily Total		
, 2025			, 2025			, 2025		
A-Lunch			A-Lunch			A-Lunch		
B-Lunch			B-Lunch			B-Lunch		
Daily Total			Daily Total			Daily Total		
, 2025			, 2025			, 2025		
A-Lunch			A-Lunch			A-Lunch		
B-Lunch			B-Lunch			B-Lunch		
Daily Total			Daily Total			Daily Total		
, 2025			, 2025			, 2025		
Weekly Totals								
Day 1 Total			Day 1 Total			Day 1 Total		
Day 2 Total			Day 2 Total			Day 2 Total		
Day 3 Total			Day 3 Total			Day 3 Total		
Day 4 Total			Day 4 Total			Day 4 Total		
Day 5 Total			Day 5 Total			Day 5 Total		
<b>Week 1 Total</b>			<b>Week 2 Total</b>			<b>Week 3 Total</b>		

Monthly Cafe' Earnings, Weeks 4-5											
Day		Daily Earnings		Day		Daily Earnings		Weeks		Weekly Total	
		, 2025				, 2025		Week 1			
A-Lunch				A-Lunch				Week 2			
B-Lunch				B-Lunch				Week 3			
Daily Total				Daily Total				Week 4			
		, 2025				, 2025		Week 5			
A-Lunch				A-Lunch				<b>Monthly Total</b>			
B-Lunch				B-Lunch							
Daily Total				Daily Total				<b>Month</b>		<b>Monthly Total</b>	
		, 2025				, 2025		September			
A-Lunch				A-Lunch				October			
B-Lunch				B-Lunch				November			
Daily Total				Daily Total				December			
		, 2025				, 2025		<b>Running Total</b>			
A-Lunch				A-Lunch							
B-Lunch				B-Lunch							
Daily Total				Daily Total							
		, 2025				, 2025					
A-Lunch				A-Lunch							
B-Lunch				B-Lunch							
Daily Total				Daily Total							
<b>Week 4 Total</b>				<b>Week 5 Total</b>							
<b>Weekly Totals</b>											
Day 1 Total				Day 1 Total							
Day 2 Total				Day 2 Total							
Day 3 Total				Day 3 Total							
Day 4 Total				Day 4 Total							
Day 5 Total				Day 5 Total				<b>Semester 1</b>		<b>Semester Total</b>	
<b>Week 4 Total</b>				<b>Week 5 Total</b>				<b>Fall 2025 Total</b>			



Student: \_\_\_\_\_

Semester 2, Week 12: March 23-27, 2026

+	Correct/Unprompted	VP	Verbal Prompt
GM	Gesture/Modeled	PP	Physical Prompt
-	Did not complete	- P or - R	Phone usage or restroom break during class

Point	Component Skill	Mon.	Tues.	Wed.	Thurs.	Fri.
1	Present (not absent, tardy, late to work)					
2	Phone/Headphones docked per school policy					
3	Chef shirt or apron on					
4	Hair Covering and/or hair tied back					
5	Hands Washed					
6	Completion of assigned Work Task #1:					
7	Completion of assigned Work Task #2:					
8	Teamwork and/or soft skill being addressed					
9	Clean/Sanitize station in final 2 minutes					
10	Hangs shirt and hat correctly					
<b>Daily Total</b>	Ten daily points possible					

**March Soft Skill: Time Management:** Arrives to class on time, Chef shirt and at hand washing station when bell rings, no phone, no extra leaving kitchen or class period, etc.

**Comments:**

## LEARNING PROGRESSION: Personal Hygiene

## TASK ANALYSIS: Handwashing

**Essential 'Heart' Standard:** FCS 8.2.5: Practice personal hygiene.

Learning Intentions (derived from Essential Standard)	Date:	Date:	Date:	Date:	Date:	Date:	Date:	Date:
1) Students will wet their hands with warm water.								
2) Students will apply soap, using enough soap to build up a good lather.								
3) Students will scrub hands and arms vigorously for 10 to 15 seconds, cleaning under fingernails and between fingers.								
4) Rinse hands and forearms thoroughly using warm running water.								
5) Dry hands using a single-use paper towel, turning water off with the towel and disposing of it.								

**Prompt Fading:** (from ThinkPsych)

**(I/+)** Independent   **(A)** Approximation of skill   **(G)** Gesture: pointing   **(Q)** Indirect: verbal question   **(V)** Direct: verbal statement/directive

**(PP)** Partial Physical: light touch   **(FP)** Full Physical: hand-over-hand   **(M)** Modeling   **(-)** No demonstration of skill   **(R)** Refusal

**LEARNING PROGRESSION:** Sanitation

**TASK ANALYSIS:** Kitchen Clean-up

**Essential "Heart" Standard:**

Learning Intentions (derived from Essential Standard)	Date:	Date:	Date:	Date:	Date:	Date:	Date:	Date:
1. Put any remaining food items (lunch item and cookies) in cambros and label with dates, foods are held for 7 days.								
2. Get detergent and sanitizer bucket and a clean towel for each								
3. Clean and sanitize work stations in kitchen (Cookie station, food prep stations, popcorn station, grilling station)								
4. Take out trash from 3 kitchen trash containers, 2 barrels and one by the cash register.								
5. Sweep the west and east side of the kitchen, use a scraper to get any stuck items off the floor.								
6. Get a mop bucket prepared mop around the west side of kitchen (cookie station) and when the dish pit is complete mop the east side of kitchen and down hall out the south Cafe' door.								

**Prompt Fading:** (from ThinkPsych)

- (I/+)** Independent     
 **(A)** Approximation of skill     
 **(G)** Gesture: pointing     
 **(Q)** Indirect: verbal question     
 **(V)** Direct: verbal statement/directive  
**(PP)** Partial Physical: light touch     
 **(FP)** Full Physical: hand-over-hand     
 **(M)** Modeling     
 **(-)** No demonstration of skill     
 **(R)** Refusal

## LEARNING PROGRESSION: Sanitation

## TASK ANALYSIS: Dining Room Clean-up

**Essential "Heart" Standard:** Research, summarize, and implement best sanitation practices in the food production process following Standard Operating Sanitation Procedures of the Health Department. FPP.01.01.01.a

Learning Intentions (derived from Essential Standard)	Date:	Date:	Date:	Date:	Date:	Date:	Date:	Date:
1. Clear Coffee Bar, place coffee dispensers on back prep table.								
2. Reset coffee supply trays with napkins, stirrers, lids, and sweeteners (Sweeteners facing forward and upright). One tray also needs clear cold beverage lids.								
3. Store trays in the dry storage closet on wood shelving unit.								
4. Get detergent and sanitation bucket and two clean towels. Wash and sanitize beverage bar, shared kitchen counter, window bar, center high-top tables, and dining room tables.								
5. Wash and sanitize chairs and benches.								
6. Pull dining room trash and hand washing sink trash, tie trash bags closed and place bags in barrel trash can. Use the elevator to take trash to the outside dumpster.								
7. Sweep the dining room, moving chairs and tables to sweep under tables and chairs.								
8. Mop dining room. Put chairs back when done.								

**Prompt Fading:** (from ThinkPsych)

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**(PP)** Partial Physical: light touch      **(FP)** Full Physical: hand-over-hand      **(M)** Modeling      **(-)** No demonstration of skill      **(R)** Refusal

**LEARNING PROGRESSION:** Clean and Sanitized Dishes and Supplies

**TASK ANALYSIS:** Dish Pit

**Essential "Heart" Standard:** FCS 8.2.8: Students should know and be able to demonstrate cleaning and sanitizing materials and proper use.

Learning Intentions (derived from Essential Standard)	Date:	Date:	Date:	Date:	Date:	Date:	Date:	Date:
1) Put away dry dishes first								
2) Bay One: Turn black ball valve horizontally, turn hot water on, stop sink by turning waste drain handle to the left, turn on detergent at mounted dispenser. Fill bay one halfway with soapy water.								
3) Get a clean, dry dish towel from the cabinet to wash dishes in the Bay One sink.								
4) Bay Two: Stop the sink by turning the waste drain handle to the left, fill halfway with clean, hot rinse water.								
5) Bay Three: Must have the detergent valve OFF. stop the sink by turning the waste drain handle to the left, turn on sanitizer at the mounted dispenser. Fill Bay Three halfway with water and sanitizer. Submerged clean and rinsed dishes in warm sanitizer for one minute.								
6) Place dishes in the drying rack to air dry.								

**Prompt Fading:** (from ThinkPsych)

- (I/+)** Independent     
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