

Lunch Making

Peanut Butter and Grape Jelly Sandwich with Beverage

Required Items:

Ingredients

Jif Peanut Butter (1 Jar)

Welch's Grape Jelly (1 Jar)

Wonderbread White Bread Loaf (1 Loaf)

Whole Milk (1/2 Gallon)

Tools

Butterknife (2)

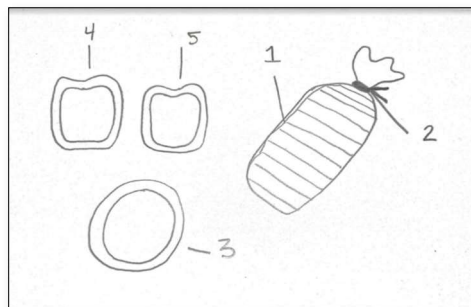
Plate (1)

8 oz. cup (1)

Preparation

1. Place loaf of white bread (Figure 1, 1) on sturdy counter.

FIGURE 1 Sandwich Making Ingredients



LEGEND

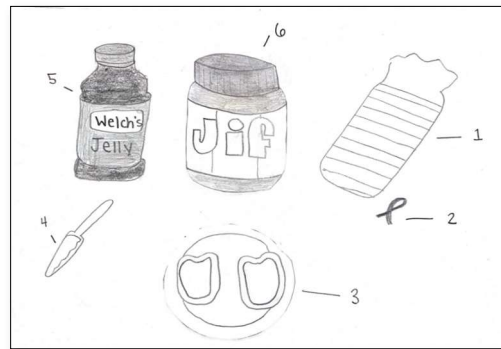
1 Loaf of White Bread 4 Bread Slice

2 Twist Tie 5 Bread Slice

3 Plate

2. Remove twist tie (Figure 1, 2) located on edge of bread bag by turning in counter-clockwise motion. Do not discard and retain for later use.

FIGURE 2 Sandwich Making Ingredients



LEGEND

- | | |
|-----------------|-----------------|
| 1 Loaf of bread | 4 Butterknife |
| 2 Twist Tie | 5 Grape Jelly |
| 3 Plate | 6 Peanut Butter |

3. Remove two slices of bread (Figure 2, 1) and place bread side by side on plate as shown (Figure 2, 3).
4. Take twist tie from Step 2 (Figure 1, 2) and turn clockwise along edge of bread bag to reseal bag. Set bread bag aside.
5. Take jar of Jif peanut butter (Figure 2, 6) and unscrew red lid counter-clockwise. Do not discard lid and retain for later use.

CAUTION

Care must be used when applying ingredients. Butterknife includes sharp edges that may result in injury.

6. Securely grasp handle of butterknife (Figure 2, 4) and insert bladed side into jar of peanut butter at 45 degree angle.
7. Using an upward motion, use the butterknife to scoop a 2x2 inch swath of peanut butter from the jar and transfer the peanut butter to one of the slices of bread (Figure 2, 3).
 - a. If peanut butter does not cleanly transfer from knife to bread, gently apply pressure perpendicularly in a scraping motion.

FIGURE 3 Assembling the Lunch

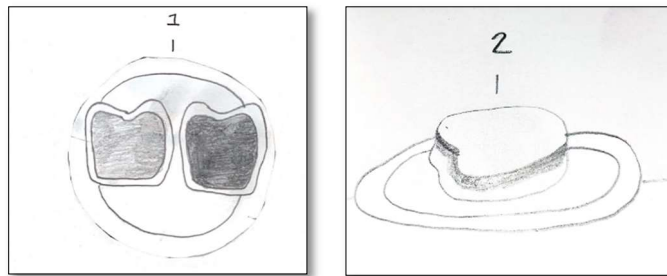
8. Using knife, spread peanut butter evenly across entire surface until the area is covered to .2 millimeters in thickness.
9. Hand tighten red peanut butter lid from Step 5 onto peanut jar in a clockwise motion. Set peanut butter jar aside.
10. Take jar of Welch's grape jelly (Figure 2, 5) and unscrew purple lid counter-clockwise. Do not discard lid and retain for later use.

CAUTION

Care must be used when applying ingredients. Butterknife includes sharp edges that may result in injury.

11. Securely grasp handle of butterknife (Figure 2, 4) and insert bladed side into jar of grape jelly at 45-degree angle.
12. Using an upward motion, use the butterknife to scoop a 2x2 inch glob of jelly from the jar and transfer the jelly to remaining, undressed slice of bread (Image , Reference).
13. Using knife, spread jelly evenly across entire surface until the area is covered to .2 millimeters in thickness.
14. Hand tighten purple grape jelly lid from Step 10 onto jelly jar in a clockwise motion. Set jelly jar aside.
15. Using outer edges of the peanut butter coated bread, gently lift the bread ensuring not to touch peanut butter side.

FIGURE 3 Assembling the Sandwich

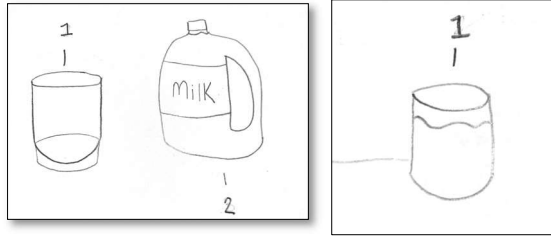


LEGEND

- 1 Plate with Peanut Butter Bread (Left) and Grape Jelly Bread (Right)
- 2 Assembled Peanut Butter and Jelly Sandwich

16. Align the slice of peanut butter bread (Figure 3, 1) with the jelly slice of bread until edges are squared and invert the peanut butter slice so that both slices have the ingredients facing inwards.
17. Slowly lower peanut butter bread slice until both slices touch (Figure 3, 2). Set assembled plated sandwich aside.

FIGURE 4 Preparing the Beverage



LEGEND

1 8 oz. Cup

2 ½ Gallon of Whole Milk

18. Take jug of milk (Figure 4, 2) and unscrew red lid counter-clockwise. Do not discard lid and retain for later use.
19. Place cup (Figure 4, 1) on sturdy counter and fill with milk from Step 18 until half full.
20. Hand tighten red milk lid from Step 18 onto milk jug in a clockwise motion. Set milk jug aside.

END TASK