

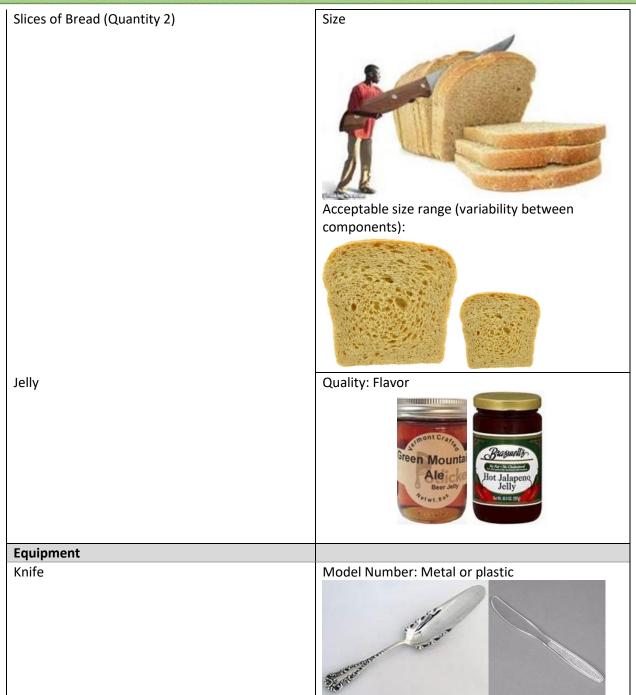
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Sections of a Sample PB&J SOP

SOP	What could go wrong?
Objective	
To guide a user through building a peanut butter and jelly sandwich.	Seems like we are off to a good start. The statement that this is used to build a single sandwich could help clarify if this is the correct SOP for the user's needs. "To guide a user through building a single peanut butter and jelly sandwich."
Materials	
Peanut butter	Quantity: 5 gallons, 5 grams? Quality: Smooth or Chunky?
	Manufacturer
	SKIPPI SKIPPI SKIPPI SMUCKERS April Apr
	Alternate Materials: Peanut butter slices may be
	used in place of a spread. Combined peanut
	butter and jelly may be used by drawing separate amounts of peanut butter and jelly.
	SMUCKERS Grape



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Procedure

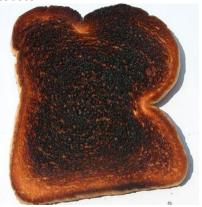
Assemble Supplies

Does it matter where?



Use knife to spread peanut butter on a side of a slice of bread. Use knife to spread jelly on one side of the second slice of bread.

Optional step: Bread could be toasted before spreading without affecting the following steps of the SOP. Be sure to follow the SOP for using the toaster.



Pattern:





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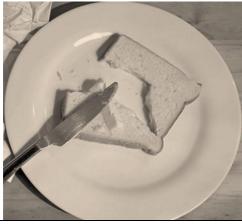
Same amount of peanut butter and jelly?



Clean knife between spreading peanut butter and jelly. Cross-contamination of jelly may be ok (since it is refrigerated) but may not want jelly in peanut butter.



Cold peanut butter may tear bread. Specify that the peanut butter should be at room temperature.





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Put slices together

Relative orientation:

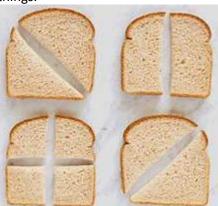


Maybe all sandwiches should be rolled like a gyro.



Cut

Importance of a common language. Individuals may have different customs or usual ways of doing things.





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Should trimming crust be a standard or optional step? Should it be done before or after spreading peanut butter.

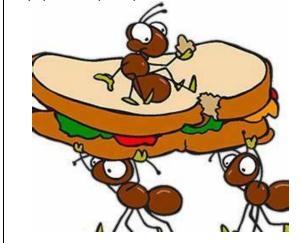


Return supplies

Do you clean knife?



Any special disposal procedures?





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Figure shows the finished product



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