

QUANTITY  
FOODS MEAL:  
TACO BOUT A  
PARTY

MEGHAN RETHEMEIER AND TORI  
LEE

# WORKER'S TASKS AND SCHEDULE

## Tuesday, March 26:

- Josee: Make cheesecake bars
- Sara: Make cheesecake bars
- Lexi: Cut peppers. Mince garlic
- Anna: Cut onions. Slice black olives
- James: Cut chicken and make taco seasoning
- Meghan: Make salsa
- Tori: Make salsa
- Courtney: Chop lettuce

## Job Descriptions:

- **Josee and Sara:**
  - Make Cheesecake bars according to the recipe. You will need 6 9x13 pans. After they are done cooking, allow to completely cool before covering and storing in the fridge.
- **Lexi:**
  - Cut up all peppers and mince garlic. Slice all peppers into strips and store in a container in the fridge. Store peppers and the onions from Anna in the same container. Mince 1 clove of garlic and store in a container labeled "Guacamole." Mince another 6 cloves and store in a container labeled "rice."
- **Anna:**
  - Slice 2 lbs of yellow onion into strips and store in same container as the peppers that Lexi is cutting. Chop the other 1 lb and store in a separate container labeled "rice." Slice black olives into thin strips and store in a container in the fridge.
- **James:**
  - Cut all chicken into cubes and store in a container in the fridge. Make taco seasoning according to recipe and store in a container. Do not add the seasoning mixture to the chicken.
- **Courtney:**
  - Chop lettuce finely into shredded lettuce. Store in a large container in the fridge.

### **Thursday, March 28 – Morning**

- Courtney: Add all topping to serving dishes. Sauté peppers in big kettle
- Lexi: Warm the beans - Big pot and one stove
- Meghan: Make Rice
- Tori: Sanitizer buckets. Make chicken - 3 ovens and big pans.
- Sara: Make rice and guacamole
- James: Make guacamole - stainless steel bowl
- Anna: Make chicken, Warm tortillas
- Josee: sauté peppers

### **Job Descriptions and Times:**

- Courtney:
  - 9:30 Make sure tomatoes, cheese, black olives, sour cream are in serving containers and store in the fridge until later.
  - 10:00 Sauté peppers and onions. Add a dusting of taco seasoning as they are cooking. Use the rice cooker on the sauté function for this and keep warm in the oven after cooking.
- Lexi:
  - Cook the beans in a big pot on the stove. Cook until warm and then transfer to the serving tray. 10:30
- Josee:
  - Sauté peppers with Courtney. 10:30
- Anna:
  - Make the chicken with Tori 9:00
  - Make “Margarita” 11:00
- James:
  - 9:30 Start making guacamole. All ingredients are in the fridge, but tomatoes, onion, and jalapeno still need to be chopped.
- Sara:
  - 9:00 Make rice with Meghan and then
  - 10:00 Help James make Guacamole.

### **Thursday, March 28 – During Meal**

- Sara: Serve rice
- James: Serve chicken
- Anna: Serve peppers
- Josee: Make Margaritas and deliver them to table. Also monitor water
- Lexi: Bring cold ingredients to the line
- Courtney: Clear plates
- Tori: Monitor toppings and converse with guests

- Meghan: Greet guests at the beginning of the serving line and walk around to tables and welcome people and chat
- Kayla: Coffee and dishes

# Equipment Schedule

## Tuesday, March 26

- 1:00:
- Cutting board (4)
- Knives (4)
- Plastic containers for veggies/chicken 0
- Big mixer
- Oven for cheesecake bars (3)
- Blender for salsa
- Big pot for salsa
- Large stainless steel mixing bowl
- Tupperware for taco seasoning
- Measuring spoons 0
- 9x13 pan (6)

## Thursday, March 28

- 9:00
- Oven for chicken (3)
- Large pot for rice(1)
- Stovetop for rice (1)
- Measuring cup for rice(1)
- Sheet pans for chicken (6)

# Meal Advertisement



**TACO**  
*Bout A Party*

Where: ISC 353  
When: March 28<sup>th</sup>  
11:30am-12:30pm  
Cost: \$5.00  
RSVP: [mzink@cord.edu](mailto:mzink@cord.edu)  
Or  
218.299.4442

Menu

**Appetizer**  
Tortilla chips w/ Salsa and Guacamole  
**Entrée**  
Build your own Chicken tacos or bowls  
**Dessert**  
Churro Cheese Cake Bars  
**Drinks**  
Virgin Margaritas

By: Meghan Rethemeier  
&  
Tori Lee



Department of Nutrition and Dietetics, Concordia College,  
Moorhead, MN

March 25 at 3:03 PM · 🌐



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Build your own  
Chicken tacos or bowls  
Churro Cheese Cake  
Virgin Margaritas

By: Meghan Rethemeier  
&  
Tori Lee

👍 You, Josee Lundgren and 4 others

2 Shares



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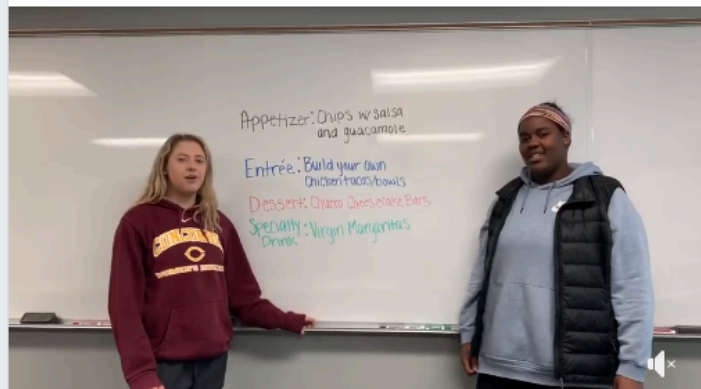
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Department of Nutrition and Dietetics, Concordia College,  
Moorhead, MN

March 25 at 3:44 PM · 🌐

Welcome To our first Quantity Foods meal of the spring!



👍❤️ Hailey Millner, Courtney Huttunen and 9 others

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# Serving Line