

## **Effective Cooking Crew Practices**

### Team Meeting

- Wash hands, aprons/hats, [team score](#), individual points ([red](#), [blue](#), [black](#)), pin ceremony (using individual points sheets), the day's recipe ([example](#)), and start up tasks (below) should all be addressed

### Set up

- Cleaning system ([4-bin](#)), wash produce, create recipe flowchart (link needed)
  - Completion of ALL of these tasks before cooking can commence

### Cooking

- Dish(es) must be prepared in a timely manner, adhere to specific recipe flowchart as closely as possible

### Service

- Service stations should be set up as soon as the first team is nearing preparation completion in order to assure a smooth transition from cooking to plating and serving ([example](#))

### Clean-up

- Wash all used dishes with 4-bin system
  - Dry all dishes and organize storage area
- Empty 4-bin bins
  - Wash and clean dish bins
- Sweep team area ([example](#))
- Wipe down tables
  - Must be completed before young chefs are able to begin eating
- Clean service dishes

### Paper Collection

- [List](#)

### Items that can occur during or outside of cooking crew (must happen each week)

- Recipe creation (youth voice)
  - [Examples](#)
- Conversion of student-written recipes to workable recipes input into proper templates with correct quantities (i.e. from [this](#) to [this](#))
- [Point tallying](#)
- Newsletter creation with updated scores (template [here](#))
- Necessary printing ([here](#) - suggested quantities are listed in the notes section beneath each slide)

### Scored projects that can occur during or outside of cooking crew (optional)

- Art/Journalism/Documentary (includes Food Facts, which can be completed under any mentor, but has been done in conjunction with journalist mentors previously) ([here](#))
- Fitness (examples [here](#))