

Sample Menu, Work Station Set-up and Dinner Night Timeline

(House A)

Sample Menu:
 Caesar Salad
 Italian Chicken
 Brown Rice
 Garlic Green Beans
 Tomato Cucumber Salad
 Watermelon
 Dessert
 Milk Cartons/Ice Water in Dispenser

Kitchen Work Station Set-Up for the Above Sample Menu

Stove Area #3 Garlic Green Beans, Watermelon, Dessert, Beverages. (Second dishwashing station once service has started) Also use the counters along the south and west walls	Stove Area #4 Dishwashing Station
Stove Area #2 Brown Rice and Cucumber Salad	Stove Area #1 Italian Chicken and Caesar Salad (keep meat preparation away from dishwashing station)

Dinner Night Timeline

3:00 PM

Thoroughly wash hands and wrists with soap.
 Turn two ovens on to 450 degrees.
 Sanitize all surfaces in kitchen and the buffet counter with DZ-7 and paper towels before starting.
 Familiarize yourself with equipment and tools in kitchen and pantry.

3:10 PM

Divide into 3 even groups.
Group One: Italian Chicken and Caesar Salad
Group Two: Brown Rice and Tomato Cucumber Salad
Group Three: Garlic Green Beans, Bread, Watermelon, Dessert, Beverages and set up
 Each group read recipes thoroughly. Gather all ingredients for each recipe and place them at a station in the kitchen. Make sure you have everything you need.

3:15 PM

Group One: Start baking chicken immediately, continue with Italian Chicken recipe

Group Two: Make entire bag of brown rice, following directions on package. Make the rice in three separate pots to cook more evenly, or in rice cooker, or baked. When rice is done, place in two hotel pans for dinner. Cover and keep warm.

Group Three: Make Garlic Green Beans, as per recipe. Wash outside of watermelons and slice into wedges. Slice bread, 1 inch thick. Arrange desserts on platters. Prepare beverages and/or put in coolers on ice.

4:00 PM

Group One: Prepare Caesar Salad ingredients

Group Two: Prepare Tomato Cucumber Salad recipe

Group Three: Assemble everything needed for dinner service including plates, napkins, silverware, serving utensils.

Place milk boxes in cooler with ice

4:40 PM

All dishes should be finished and placed in a proper serving container. Bring all dishes to the buffet line, with serving tools, and covered with plastic wrap (cold foods) or foil (hot foods) until service.

5 PM

Group One: Start washing all dirty dishes and utensils from preparing meal **Group Two:** Wash down and sanitize all counter tops with DZ-7. Empty trash **Group Three:** Help serve meal and replenish food as needed for dinner

6:15 PM

When Dinner Service is complete (usually around 6:15 PM)

Group One: Cool all left over food properly in ice baths until it reaches 70 degrees or less. When properly cooled, package food in Ziploc bags labeled "House" and with the date.

Group Two: Wash dishes. Return washed Meal Program equipment to Meal Program shelves.

Group Three: Clear buffet of all items. Bring all the left-over food to the kitchen.

Departure:

Check out at front desk.