



MODULE 4:

Kitchen Organization and Efficiency

This workbook complements the corresponding online module in Canvas and is for you to use as you would like. Make notes of things you want to remember and write down questions for your director or to ask the chefs when you see them for the hands-on training. All videos, handouts, and activities are online in Canvas.



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**Remember:
Start with the pre-quiz in Canvas!**

Wow! You've done three modules so far. You are almost done and ready to attend the in-person hands-on training with the chefs!

But first, don't forget to finish this important module on Kitchen Organization and Efficiency.



KITCHEN ORGANIZATION

Description:

In this module, participants will learn how to increase efficiency in the kitchen through mise en place, organized storage areas and workstations, and kitchen hacks!

Professional Standards - Learning Codes:

2130 - Culinary Skills

2510 - Inventory Management

2620 - Food Safety - General

Objectives:

- Define mise en place.
- Demonstrate mise en place efficiency.
- Explain the importance of storage organization.
- Describe best practices for storage organization.
- Explain how to organize workspaces.
- Identify kitchen hacks to increase kitchen efficiency.



MISE EN PLACE

Are you practicing mise en place? Listen to the video presentation or read the transcript and think about what is stopping your team from using this method. What needs to change in your program to implement mise en place? If your team uses mise en place, what benefits are you seeing? Jot your ideas down below.

Bonus video! Watch Chef Andy and Chef Lindsey go head-to-head and see who wins the mise en place debate.

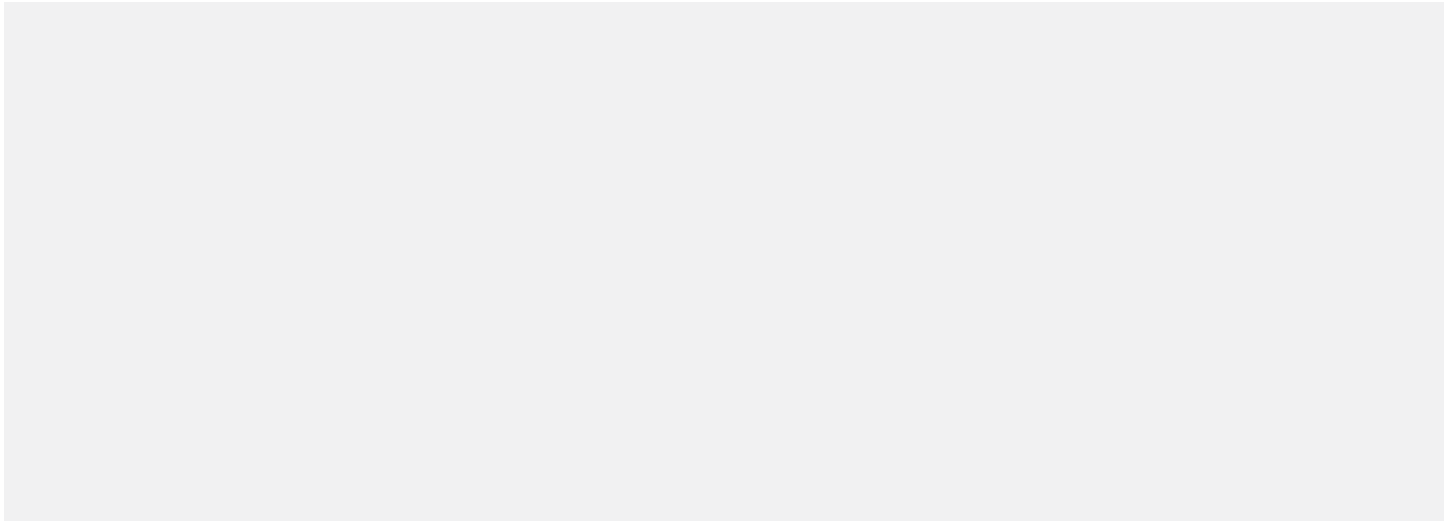
Are you ready? Mise en Place!

For this activity, look at the Thai Chicken Bowl with Zucchini recipe. The recipe is on the menu Wednesday. How can you prepare properly? How would you mise en place? Fill in the steps in the spaces provided on the page following the recipe.

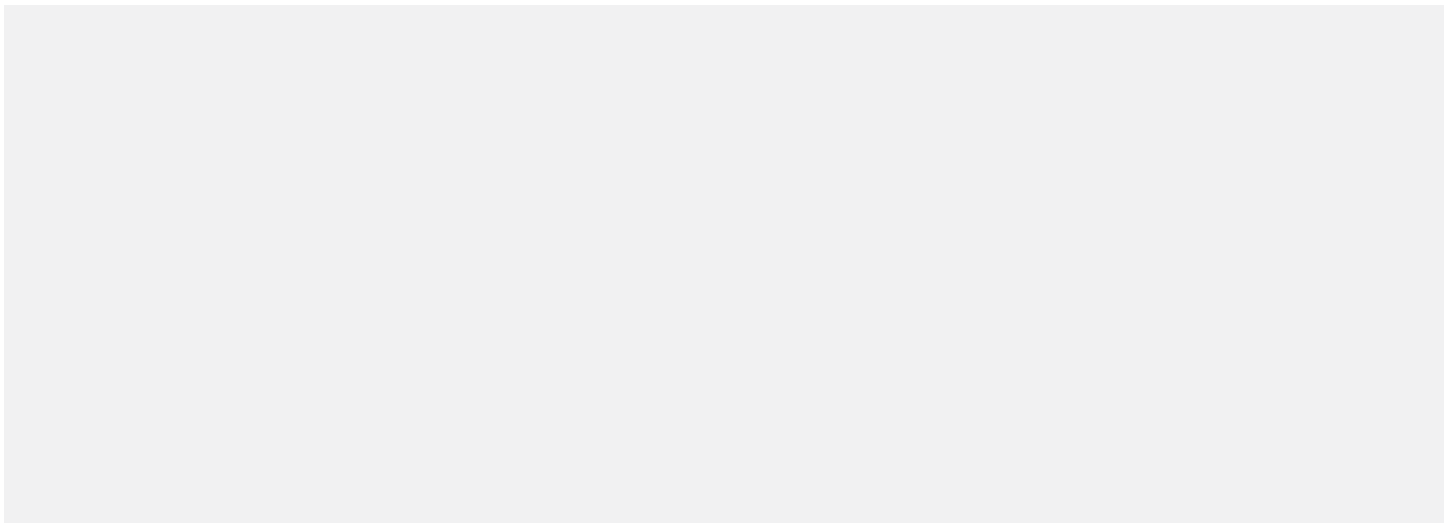
Note: Do not include steps for the cilantro lime rice.

Thai Chicken Bowl w/ Zucchini		Number of Portions: 40 Size of Portion: each
Ingredients	Measures	Directions
Chicken, diced, cooked, frozen Carrots, frozen, drained, without salt	5 lbs 2 lbs (frozen, diced)	Thaw diced chicken and carrots overnight in refrigerator.
Cilantro lime rice	40 (1/2 cup)	Prepare 40 servings of Cilantro Lime Rice according to recipe # 825062. Cover and hold until time for service. CCP: Heat to 135° F or higher. CCP: Hold at 135° F or higher.
Squash, summer, zucchini, including skin Onion without salt	2 lbs 2 lbs (fresh, diced)	Rinse and lightly scrub zucchini under running water; Cut zucchini into large, ½ inch dices. Rinse onions under running water, cut in half, peel, then cut into large, ½ inch dice.
Garlic, granulated Black pepper Ginger, ground Olive oil blend 90/10	1 tsp 1/2 tsp (ground) 1/4 tsp 2 Tbsp	Place zucchini, thawed carrots, and diced onions in a large bowl. Season with garlic powder, black pepper, and ginger. Toss with oil to coat. Spray full-size sheet pan with pan release. Place seasoned vegetables on sheet pan. Roast in a 350°F oven on high fan for approximately 9 minutes until onions are translucent and vegetables are crisp, tender, or al dente. CCP: Heat to 135° F or higher. CCP: Hold at 135° F or higher.
Sauce, sweet chili Sauce, Teriyaki	3 cups 1/2 cup	Steam 5 lbs. of thawed, diced cooked chicken in 2-inch steamtable pan covered with lid or foil for 5 to 7 minutes. CCP: Heat to 135° F or higher. CCP: Hold at 135° F or higher.
		Combine Sweet Thai Chili Sauce and Teriyaki Sauce. Just prior to service, toss chicken and vegetables in sweet Thai chili and teriyaki sauce mixture. Portion 1/2 cup Cilantro Lime Rice into a bowl and top with 2/3 cup chicken/vegetable mixture using no. 6 disher. CCP: Hold for hot service at 135° F or higher

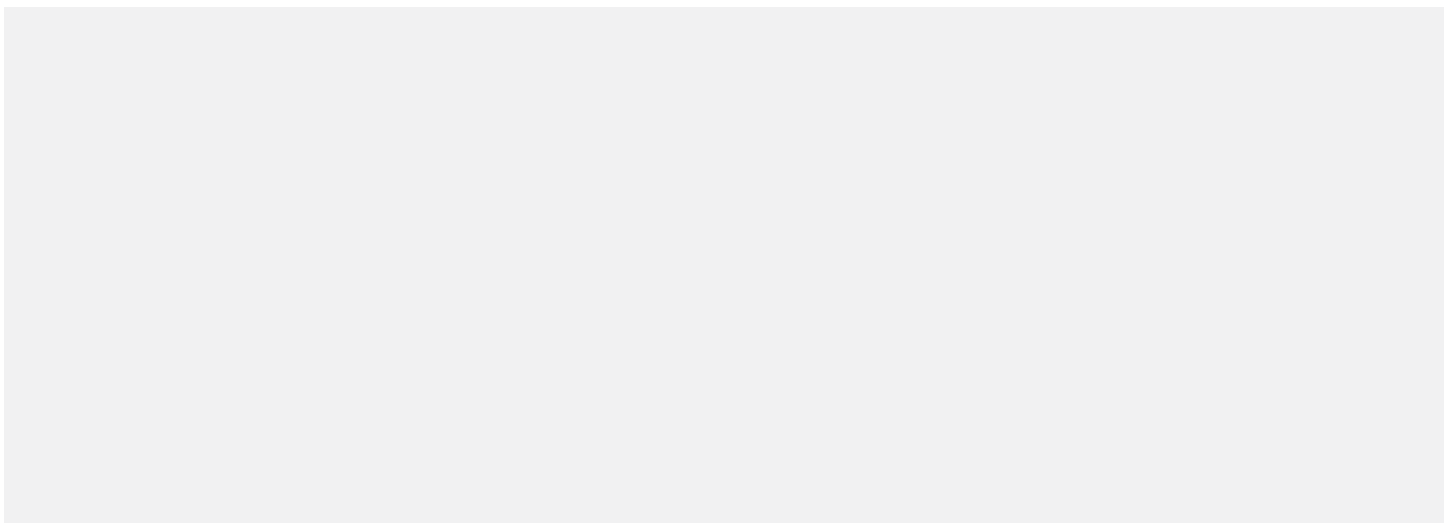
Tasks for the day before:



Ingredients that need to be prepped:



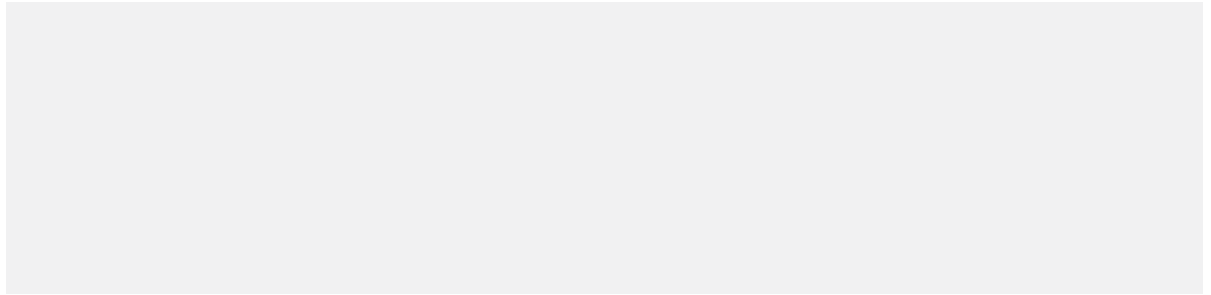
Small equipment to pull:



Check your answers with the answer key at the end of the workbook.

HOW TO ORGANIZE STORAGE SPACES

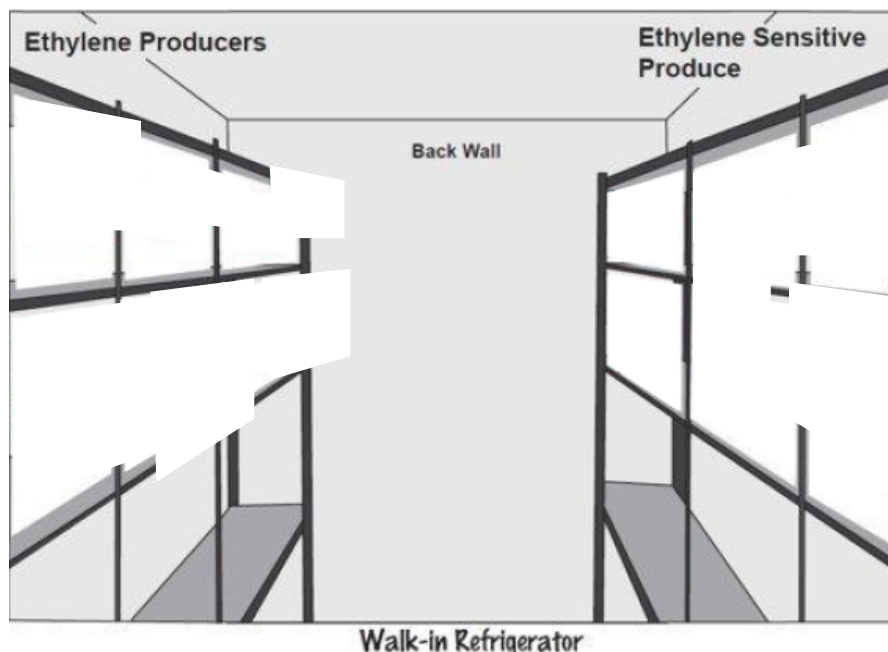
Want to be more efficient? Maybe the key for your program is to be more organized. Listen to the video presentation or read the transcript to learn how to organize your storage spaces best. Then, write down some areas where your program is doing well and what areas can be improved with better organization.



Walk-In Cooler Organization Activity

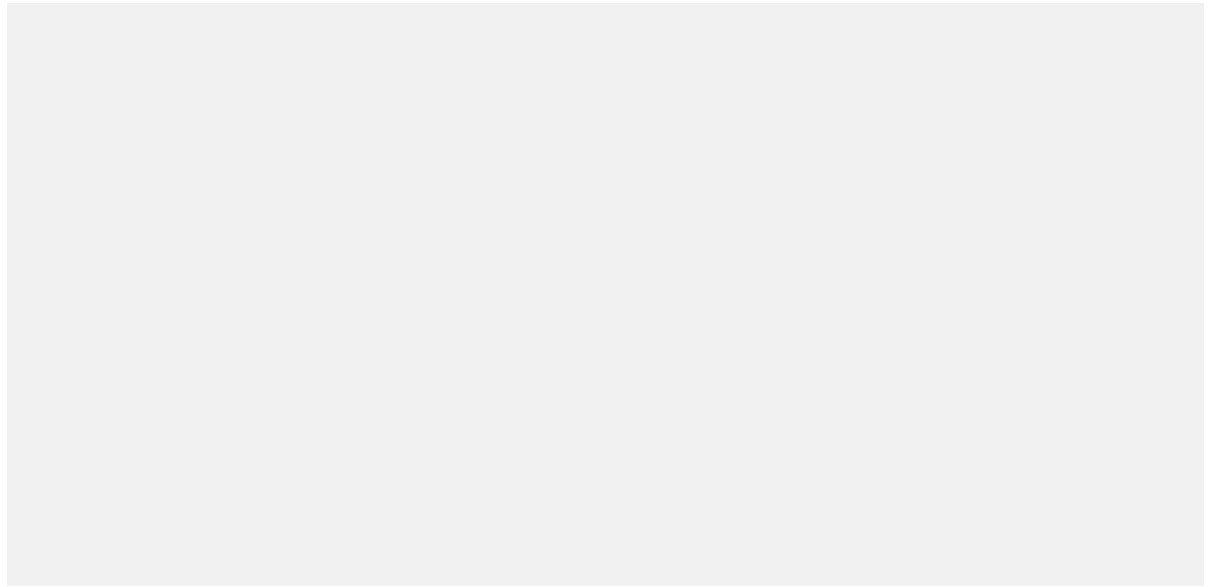
Place these produce items in the correct spot in the blank walk-in diagram in your workbook. Don't forget to reference the ICN poster we showed you earlier (it's also uploaded in Canvas)!

- | | |
|---------------------|-----------------------|
| 1. Cabbage | 7. Summer squash |
| 2. Cucumbers | 8. Broccoli |
| 3. Mandarin oranges | 9. Peppers |
| 4. Lettuce | 10. Fresh-cut produce |
| 5. Mangos | 11. Peaches |
| 6. Grapefruit | 12. Apples |



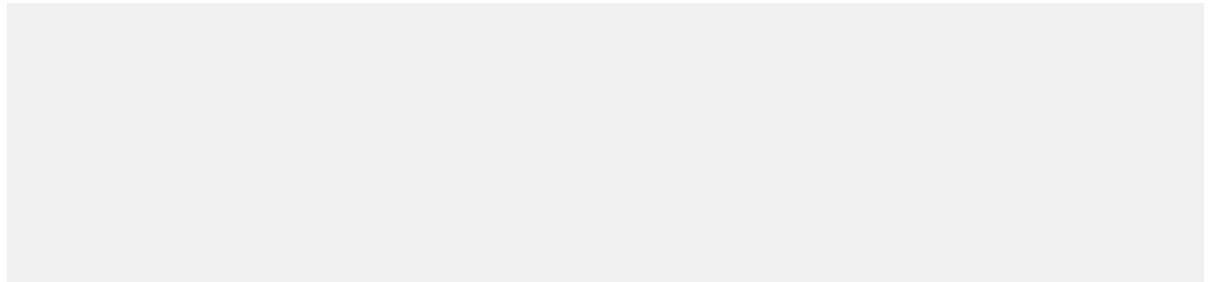
KITCHEN EFFICIENCY

In addition to being more organized, there are other ways to increase efficiency in the kitchen. This segment teaches simple yet effective ways to do everyday things differently. Then, we will show you our favorite kitchen hacks. Which ones do you want to try with your staff?

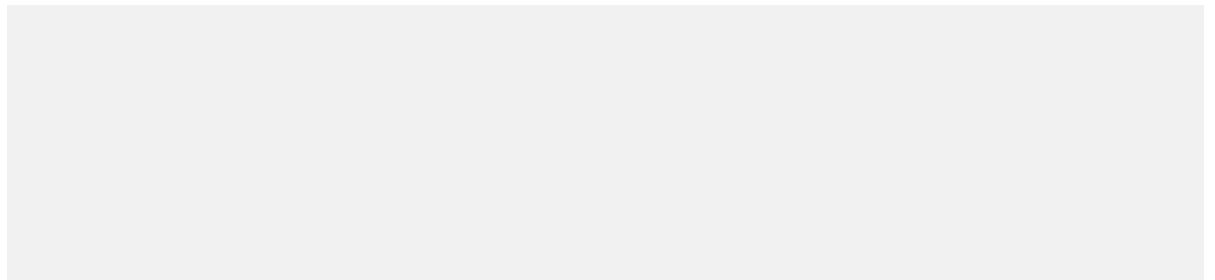


Kitchen Hack Star

1. Do you have a kitchen hack? Please write the steps for the hack and attach a photo or video of the kitchen hack in motion. You may be the next kitchen hack star!



2. If you do not have one, please list your favorite hack from the presentation you just viewed. A video or photo of you practicing the hack is still encouraged!





**Post-quiz:
See what you've learned.
Take the post-quiz!**

You've made it to the end of all four modules. Congratulations! You will receive a certificate verifying your participation if you have completed all the activities and taken all the pre-and post-quizzes.

Answer Key for Are you ready? Mise en Place! Activity

Tasks for the day before:

Thaw ingredients.

- Thaw chicken and carrots overnight in the refrigerator. When thawing vegetables, make sure they are in a perforated pan or have room to drain liquid.

Ingredients that need to be prepped:

Prepare ingredients for quick assembly and ensure proper weights and measures are available.

- Weigh zucchini and onion.
- Pre-measure garlic, pepper, and ginger in a small prep bowl.
- Pre-measure oil and sauces.

Small equipment to pull:

- Pound scale
- Teaspoon measure
- 1/2 teaspoon measure
- 1/4 teaspoon measure
- 1 Tablespoon measure
- 1 cup liquid measure
- Cutting board
- Chef's knife
- Large mixing bowl
- Colander
- Sheet pan
- 2-inch steamtable pan with lid
- Pan release spray
- #8 disher for service
- #6 disher for service