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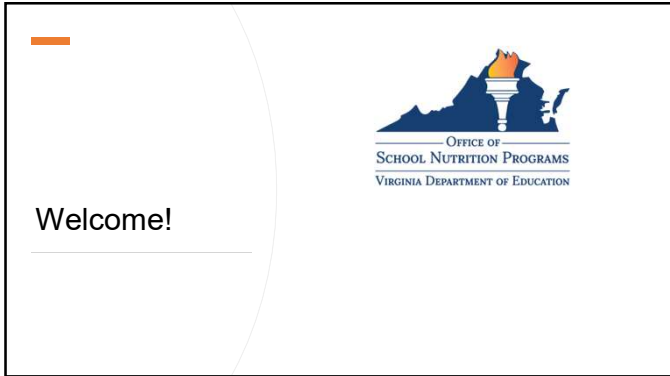
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## Objectives

- Identify best practices for food storage areas and identify areas to improve in the participants' school divisions.
- List small equipment that aids in kitchen efficiency.
- Describe how to create an effective work schedule, including 15 minute increments, preparing for the next day, and staggering employee lunch breaks.
- Discover new kitchen hacks to speed kitchen efficiency.



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## Professional Standards – Learning Codes

- Food Production (2100)
- Receiving and Storage (2500)
- Facilities and Equipment Planning (3500)

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## Dry Storage Organization



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## Storage Equipment

- Types of equipment
  - Shelving
  - Can storage racks
  - Ingredient bins and storage containers
- Formula for calculation
  1. Multiply the Volume per meal (0.1 cubic feet) by the Number of meals between deliveries
  2. Then, multiply the Depth of the shelves in feet by the Clearance between shelves in feet by 80% Capacity of shelf height
  3. Then, divide Step 1 by Step 2



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## Let's talk boxes!




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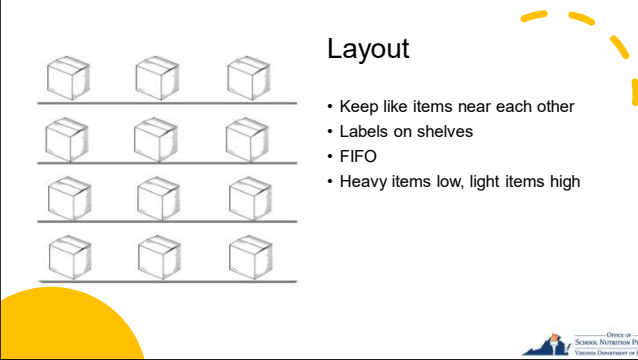
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## Layout



- Keep like items near each other
- Labels on shelves
- FIFO
- Heavy items low, light items high



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**Food Safety**

- Food away from chemicals



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# Walk-In and Freezer Organization



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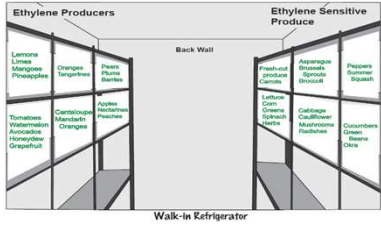
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**Considerations**

- Ethylene gas
- Temperature considerations



Walk-In Refrigerator

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Let's chat!

- What areas with organization can your schools improve upon?

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## Small Equipment Organization

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## Storage

- Drawers
- Shelves
- Hanging
- Speed racks



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### Small Equipment Layout

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- Logics
- Labels



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### Knife Storage

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- Scabbards
- Wall hangs
- Magnetic strips



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### Efficiency

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### Mise en Place

- "To put in place"
- Read the recipe



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### Organizing your Work Space

Live demo!

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### Work Schedules

- Meals per labor hour
- Time standards
- 15-minute increments
- Next day preparation
- Cross training



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### Small Equipment

- Invest in quality equipment!
  - NSF certified
- Consider
  - Peelers
  - Measuring cups and spoons
  - Knives and sharpeners
  - Scales
  - Sectionizers
  - Salad spinners



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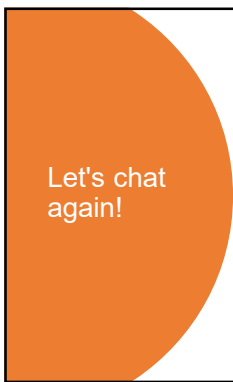
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Let's chat again!

- What small equipment are you going to invest in for your schools?



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### Kitchen Hacks

- Work smarter, not harder!
- Demo time!

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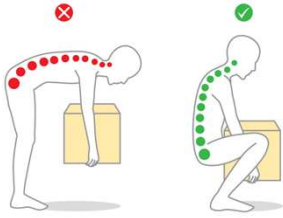
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## Ergonomics

- Use both hands
- Carts
- Proper lifting
- Cushioned floor mats



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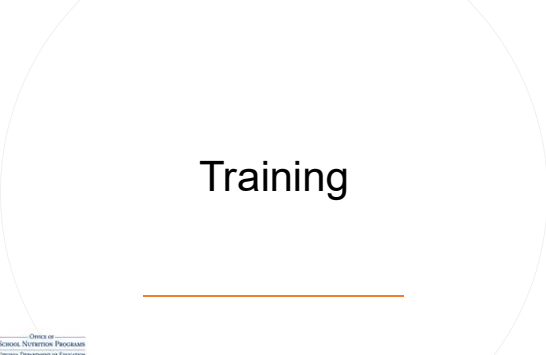
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## Training



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## Train the Trainer

- Monthly Meetings
- JAM Sessions

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