

Manager's Corner

Batch Cooking

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PURPOSE

Improve the operation of child nutrition programs through research, education and training, and information dissemination.

VISION

Lead the nation in providing research, education, and resources to promote excellence in child nutrition programs.

MISSION

Provide relevant research-based information and services that advance the continuous improvement of child nutrition programs.

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Table of Contents

Professional Standards	1
Introduction	1
Lesson Overview—Questions	2
Batch Cooking Activity	3
References	5

Professional Standards

FOOD PRODUCTION – 2100

Employee will be able to effectively utilize all food preparation principles, production records, kitchen equipment, and food crediting to prepare foods from standardized recipes, including those for special diets.

2110 – Understand and effectively prepare food using a standardized recipe.

Introduction

Manager's Corner: Batch Cooking is designed for managers to use in training their staff. Each lesson is roughly 15 minutes. *Manager's Corner: Batch Cooking* provides a method for empowering managers to train their staff. This lesson plan contains the following:

- learning objective,
- statement explaining the importance of the topic,
- list of materials,
- instructions on how to present the information,
- questions to ask staff, and
- an activity to strengthen or refresh the knowledge of the staff.

Lesson Overview—Questions

Objective: Identify the benefits of batch cooking.

Why it is important: Batch cooking, cooking to the line minimizes the unnecessary loss of flavor, texture, color, and nutritive value. Batch cooking also helps control costs by reducing waste and helps to maintain the quality of the product.

Materials from the school nutrition operation:

- 2 small serving pans
- 4 pounds of broccoli
- 2— $\frac{1}{2}$ portion utensils
- 10 small bowls
- Pot holders
- Steamer or other means to cook broccoli

Instructions:

Ask the staff to answer the questions for this training. Facilitate the activity.

Questions for the staff:

- **What is a batch cooking?**
Answer: Batch cooking means cooking small amounts at a time—just enough for a single serving period.
- **What are the benefits of batch cooking?**
Answer: Batch cooking can help us protect food quality and reduce waste. For example, if a food item is not as popular as other menu items, batch cooking allows the opportunity to scale back the amount that was planned to prepare. On the other hand, if a food item is selected by customers more than planned, staff can prepare additional batches to meet demand. Although it takes a little more effort to batch cook, it is easy to develop and execute a production plan. The end result is well worth the time – higher quality food for the students with a reduction in waste.

Activity: Batch Cooking

Activity Instructions:

- Before the training, steam two small pans of broccoli. Each pan will have approximately two pounds of broccoli before it is cooked. Prepare one pan approximately 90 minutes before the training and place it in a food warmer until the training begins. Prepare the second pan approximate 10 minutes before the training begins. Remember to use pot holders when transferring hot pans from the food warmer or steamer.
- Ask the staff:
 - Which of the two pans of broccoli looks more appealing?
 - Which of the two pans of broccoli has a better texture?
 - Which of the two pans of broccoli would you like to taste?
- Ask for two volunteers. Give each volunteer one of the two pans and five small bowls. The volunteers will use a ½ cup portion utensil and portion as many servings of broccoli that they can from the pan. Ask the staff which pan of broccoli had more servings?

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