



In a Nutshell "Batch" Cooking



Presented by:
Ann Wiebelhaus
Nutrition Program Consultant
Wisconsin Department of Public Instruction
May 2016

Objectives



- Food production records
- Daily work schedules
- Review cooking methods
- Batch Cooking
- Line Design

Serving Healthy School Meals 2012/2013 Survey Results

Role	Key Responsibilities
Directors	<ul style="list-style-type: none"> • Modifying menus • Marketing
Managers	<ul style="list-style-type: none"> • Production records • Nutrition training
Cooks/Front Line	<ul style="list-style-type: none"> • Cooking skills • Nutrition training

Quality school meals... The Process



- Plan
- Review
- Organize
- Utilize
- Deliver

Production Records



- Required by federal regulations
- Used to forecast food orders
- Lists portion sizes and amounts planned/used

Standardized Recipes



Development

- Provide safe cooking/holding temperatures
- Ensure consistent quality
- Determine how much to order
- Same yield
- Simplify the task

Time Standard



Definition: time it takes to complete a specific task

Every recipe should state the estimate total amount of time

Work Schedule

- 

Not required but helpful

 - Tool for just-in-time (batch) cooking
- 

Schedules are time sequenced

 - Job or task is assigned and the time it should take to complete job/task
- 

Detailed production information

 - Describes specific job tasks

Cooking Methods

Dry Heat	Moist Heat
<p>Baking</p> <p>Stir Fry Roasting</p> <p>Grilling Broiling</p> <p>Sautéing</p>	<p>Poaching Simmering</p> <p>Boiling Steaming</p>

Cooking Equipment

Dry Heat	Moist Heat
<p>Oven</p> <p>Tilt Skillet Combi Oven</p> <p>Steam Jacketed Kettle Stove Top</p> <p>Grill</p>	<p>Oven</p> <p>Tilt Skillet Combi Oven</p> <p>Steam Kettle Stove Top</p> <p>Convection Steamer</p>

Tools of the Trade



- Scoops
- Ladles
- Spoodles
- Serving Spoons
- Sheet Pan
- Steamtable Pan

Batch Cooking

- 

Just in time cooking
- 

Small batch prep
- 

Food quality

Practice!



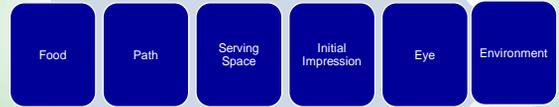
Line Design



Presentation
Presentation
Presentation!!



Design Matters!



“One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating.”

—Luciano Pavarotti



Let's Get to Work!



Production



Presentation

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.

Persons with disabilities who require alternative means of communication for program information (e.g. Braille, large print, audiotape, American Sign Language, etc.), should contact the Agency (State or local) where they applied for benefits. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program complaint of discrimination, complete the [USDA Program Discrimination Complaint Form](#) (AD-3027) found online at: http://www.ascr.usda.gov/complaint_filing_cust.html, and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:

- (1) Mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410;
- (2) Fax: (202) 690-7442; or
- (3) Email: program_intake@usda.gov.

This institution is an equal opportunity provider.