

Kitchen Efficiencies



By Margo Gusman



Margo Gusman

- Central Kitchen Manager, Marquardt School District 15
- Level 4 Certified, SNA
- 22 Years in School Nutrition

Today's Goals

Discover
organizational
tools for your
operations

Identify how to
divide up tasks
and labor to be
more productive

Understand how
empowerment
leads to team
efficiency

It All Starts With the Menu

- Cycle menus are key
 - Reduces waste
 - Accurate forecasting
 - Staff knows what to expect
 - Reduces the amount of time you're spending on the menu itself



Charts Are Your Best Friend

- Everyone receives the same information
- Less time wasted asking questions
- Empowers team to be independent

We'll be best friends forever because you already know too much.



your  cards
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Italian combo Meat
Slice Turkey
BBQ RIBS
Chicken Sausage Links

Chicken Tender
&
Popcorn Chicken

Big Daddy
Pizza
Cheese

Big Daddy
Pizza
Pepperoni

Frozen
Vegetables

Wild Mike
Pizza 10"

Waffles

Boneless
Chicken
Bites

Bosco
Sticks

PBJ
MMS

SIDE
KICKS

Tang Chicken

Banana Bread

Burger

Spicy Chicken Filet

Ice Cream

Beef Taco
Meat

Hot Dog

Cocoa
Sandwich

Tortilla

Grilled
Cheese

NEW FREEZER

Wild Mike
Cheese Bites

Chicken Fillet

Chicken Taco
Meat

Pancake Sausage
Sandwich

French Toast Stick

DOOR

Task Schedule A

Middle School Layout (Hot Entrees)

		Qty.	
<u>Int.</u>		<u>MMS</u>	<u>GS</u>
()	Chicken Filet	240	
()	Beef Taco Meat	180	
()	Tortilla (Servings)	180	

MMS Layout (Breakfast)

		Qty.	
<u>Int.</u>		<u>MMS</u>	
()	Biscuit Sandwich	20	12
()	Choco Crossaint	35	38
()	Benefit Bar	32	30
()	Assorted Juice	84	72
()	Fresh Fruit	38	38
()	Craisins	15	15

Adjust Cold Carts

Task Schedule B

() Equipment Log

Elementary Layout (Hot Entrees)

<u>Int.</u>		<u>Qty.</u>
()	Chicken Filet	911
()	Tri Taters	925

Elementary Layout (Fruit & Veggies)

<u>Int.</u>	<u>Straw Berries</u>	<u>Jicama</u>	<u>Cup Fruit Frzn</u>	<u>Carrots</u>
AM	80	40	70	
GH	55	30	55	
GS	110	55	96	
BH	180	45	110	
R	225	60	120	
STM	18	5	15	

Elementary Satellite Layout Chart

Week A

	<u>Item</u>	<u>Brand/Item #</u>	<u>Layout on half tray</u>
Monday	Pancake Breakfast Sandwich	<i>Bakecrafters</i>	12 pieces - Keep frozen.
	Banana Bread	<i>Super Bakery</i>	Pull from Freezer - Place in cooler
Tuesday	100% Beef Burgers	<i>Advance-Pierre</i>	15 pieces shingled - Keep frozen. ***
Wednesday	Chicken Taco Meat	<i>Tyson</i>	2 bags per 4" perforated hotel pan - (25 servings per bag) Place in cooler.
	Steamed Vegetable	<i>Varies</i>	See Vegetable Chart
Thursday	Chicken Filet	<i>Tyson</i>	12 pieces - Keep frozen.
	Potatoes	<i>Varies</i>	See Vegetable Chart
Friday	Tangerine Chicken	<i>Green Dragon</i>	1 bag on 2 trays (30 servings)
	Asian Style Brown Rice	<i>Gordons</i>	4.5 qts. dry rice in unlined hotel pan. (50 servings) See recipe for add ins.

*** No Parchment

VEGETABLE PACKING CHART

VEGETABLES	Serving Size	Container	Case/Bin
Vegetable Juice	1 each	Box	44
Carrots	1 bag	*Pre-pack	100
Cucumbers	5 Slices or 2.6 oz.	68NV	100
Celery	4 Pieces	68NV	100
Red/Green Peppers	3.3 oz.	68NV	100
Broccoli	2.8 oz.	68NV	100
Cauliflower	1.75 oz.	68NV	100
Grape Tomatoes	1 bag	68NV	100
Side Salad	1 cup	F.P. #5062	24
Garbanzo Bean Salad	1/2 cup	5 oz. cup	TBD
Roasted Chick Peas	2 bags	**Pre-pack	TBD
All other Varieties	1 bag	*Pre-pack	50

****All Pre-Packaged vegetables are 1/2 cup serving***

***** Each bag 1/4 serving***

Cooking Logs

Week A

Date:

Thursday

Combi

Convection

Set Up	Hot Entrée	Temp	Humidity			<i>Cook</i>	<i>Cook</i>	<i>Cook</i>	<i>Cook</i>	<i>Cook</i>
		Time	Fan	Temp	Time	Qty	Qty	Qty	Qty	Qty
720	Chicken Filet	425°	10%	325°	22	7:30		8:15		9:00
		16	60%	 	 	240		120		360

Packing Sheets

Week A

						Initials		
						Packer	Checker	Site
Pancake Breakfast Sandwich		(50)						
Beef Burgers		(45)						
Chicken Taco Meat		(25)						
Chicken Filet	3	(50)	plus 15	Equals 165	SG	MG	MA	
Tangerine Chicken		(60)						
Asian Style Rice		(50)						
Steamed Vegetables		(50)						
Potatoes		(50)						

Teams & Cross Training

- Consider absenteeism
 - Everyone should feel confident taking on any task that needs to be completed
- Even if you are a team of two, you are setting your partner up for success when you're out
- When you're short staffed (which we all are), this allows your program to move along



Empowering Your Team

- There will be people who resist the resources & want to still ask you for answers
 - “Check the board”- First response 😊
- Ask your team what resources they want and need
- You can't over chart! (ie: laundry chart)
- Even if you're only saving a few seconds, those seconds add up!



Questions? Let's Connect!

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QUESTIONS & ANSWERS

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