

Winter Camp Kitchen

Meeting Agenda for January 20, 2022

1) Attendance

2) Kitchen Issues

- a) Double Recipes – Winter Camp Standard and Instructions created some confusion.
- b) Consider pans in planning meals
- c) Must buy turkeys earlier if we're going to have them. Availability of any turkeys was difficult, much less the ones we'd prefer.
- d) Kroger tool worked great; should we consider the Sam's tool?
- e) At Camp
 - i) Orientation
 - ii) Posters of kitchen basics?
 - iii) Timeliness
 - iv) Leftover basket/table
- f) Review of changes made
 - i) Reduced apples on all meals
 - ii) Can Openers acquired
 - iii) Instructions for refrigerated dough

3) Menu Issues

- a) Biggest Issue was unit conversions, discussed more under systems
- b) Bread, white is ingredient and recipe
- c) Hash Browns needs a better recipe; probably we should make our current hash brown recipe into American or Home Fries and then add Hashbrowns as a mostly purchased item
- d) Inventory may not have been recorded/used correctly.
- e) Eliminate desserts from most meals and have a sweet snack most nights.
- f) Lots of suggestions for different foods (recipes)
- g) Need to figure out when to ignore guests.

4) System Issues

- a) Big Change: Conversions
- b) Print issues
- c) Remove some things from "used in other meals" list?
- d) Recommended Servings
- e) Team assignment sheet

5) Cleanup

- a) Kitchen is major part
 - i) Packing
 - (1) Purge
 - ii) Leftovers
 - (1) Inventory
 - iii) Cleaning

6) Matters Arising