

## Kitchen Issues

1. We had some issues with double recipes where the output is both the Winter Camp standard and some English recipes from the instructions. Campers weren't sure which to use. This may be fixed with standard units eliminating the need for embedded recipes
2. In addition to thinking about oven space, we need to think about pans – for the 45<sup>th</sup>, we didn't have enough pans to cook in and several dishes were cooked in the wrong pans which may have contributed to some of our leftover issues; if we'd brought some disposable pans, we could've avoided this.
3. We should try to buy turkeys earlier if we're going to need them.
4. Shopping using the Kroger tool worked great. Out of 192 items, there was only 1 substitution we couldn't accept of 8. This reduced shopping to a couple of hours for one person instead of several people. Should definitely do it again if it's still offered.
5. We probably need an orientation for the first time each team is in the kitchen.
6. Maybe we could make some reminder posters of basic things.
7. We somehow need to instill the mindset that we want to serve on time or early and move people through the line quickly. Most meals are a distraction from camp and should not become an event.
8. We should consider buying partial portions of some large-scale purchases. We already do this with milk. Maybe we should add fruit, eggs, and meat used at multiple meals as well so we could have fewer things left. Sometimes at the end, we have so many leftovers we don't need any additional meat for Rand Stew. We should consider buying these items for days 1-3ish and then doing an inventory that night. Added shopping instructions related to this to some categories.
9. We either need fewer cans or a better can opener (maybe both). Several can opener volunteers.
10. Once we see things like apples are leftover, we should put them in a snack basket or table and leave them up for grabs. It could reduce trading post sales, but it's probably easier to give away candy than produce for the ride home. Added to the Kitchen Manual
11. Bread dough should be pretty before you bake it. Added this to the Kitchen Manual along with instructions for baking bread from premade loaves.

## Menu Issues and Notes

1. Bread, White is both a recipe and an ingredient. The recipe is for homemade bread, the ingredient is for store-bought bread. Currently if you want a sandwich with homemade bread, you have to add bread as a menu item and bread white as a second menu item. I added using store-bought bread or buns to the exception report.
2. May want to make ingredients inactive too.
3. Need to check the ingredient conversions; several were strange in the app. It's not clear what the source of these errors is. Maybe conversions should become a function so they are wrong consistently.
4. We had extra pie crusts for apple pie. Could be we used smaller pans than expected.
5. We needed more ketchup. We should also consider adding relish to the hot dogs
6. Our hash brown recipe is not very good and we nearly always make American fries
7. Hot Dogs & Eggs currently show 1 item as 1 serving; probably it should be 2 hot dogs or 2 eggs as a serving.

8. We bought too much baking powder.
9. 45<sup>th</sup> Anniversary. We had 28 people instead of 36, so some of our leftovers may be legit.
  - a. Turkey – we knew we were a little over.
  - b. Corn Casserole – we had about 8 servings left. This seemed very popular.
  - c. Pecan Bars – we had probably twice what we needed. Some of this may have been caused by wrong-sized pans.
  - d. Ice Cream – seems like we were on track.
  - e. Cranberry Relish – quantity seems good.
  - f. Squash – could have had less. We had 2 of 5 squash left; kids may not like it. Changed from serves 4 to serves 6.
  - g. Simms Stuffing – was all gone; seems to have been enjoyed.
10. Chocolate Fudge Peanut Butter Cookies needed a real recipe in the instructions
11. The Mexican meal had too much food. We should probably get rid of Refried Beans or Spanish Rice or cut servings in half for each. We're also providing 2 burritos and 1.6 tacos, which might be a lot. Removed Refried Beans and Brownies in 2022 version.
12. We should adjust the servings on chili. The recipe was good, but we had considerable leftovers. I checked servings and 1 cup seems to be common. We had 120 oz of tomatoes in ours plus meat and veggies. 120 oz of 1 cup would be 15. I changed the servings to 16 since we have all that other stuff. Spanish rice was an old recipe. The exception report didn't find it because it relies on names. I think we need to add the ability to make a recipe inactive so it couldn't be added to a new meal or menu. Addressed with being able to make things inactive.
13. Need instruction for pie filling like "peel the apples" It was there.
14. Electric Hot Dogs should be a demo item where we mostly boil/fry and then do one batch electrically. Created a 2022 version of the Electric Lunch and added that as a cooking plan.
15. We always have a lot of leftover apples and they don't seem to be much of a pickup snack. We should probably plan on 60-70% of campers actually eating an apple and reduce quantities on meals accordingly. Created new versions of several meals with .6 apples instead of 1.
16. Should add plastic wrap to supply list. Added to Paper Goods (support products)
17. Should add 1 gallon bags to bread recipe for make and bake later. Done

### General Feedback and New Suggestions

1. We should consider having sweet snacks most nights and doing away with desserts at dinner.
2. We should have lasagna (maybe some other Italian dishes too). Other specific foods from the evaluations include: Pulled Pork, Alfredo with a lot of sauce so its messy, Burgers, Caveman dinner w/ chicken alfredo & Mac & Cheese, Chicken, Corn Beef Hash, Cream of Broccoli soup, Mansef (Arabic dish with rice + lamb), Pesto Noodles, Seven Layer Skittles, Shawarma, Split pea soup
3. Skittle Salad (7-layer)
  - a. Cookie Crust
  - b. Cool Whip
  - c. Skittles
  - d. Whipped Cream
  - e. Syrup
  - f. Honey
  - g. Marshmallow Crème or Fluff

4. At some count of attendees we should stop worrying about guests in the count.
5. All of this feedback should consider that we had 32 paid and 6-8 guests planned through Monday. 30 arrived in camp and many of the guests bailed typically with little to no notice and no useful notice (i.e., they called after shopping).
6. With dual ovens, maybe we could make Bollmano's into a dinner again. Maybe do freetime or a movie before/during; start at 5ish. It seemed like we were done in a couple of hours this year.
7. Alternate idea – could have a snack at dinner time on the night of the pizza?
8. Overall, we probably should look at healthier meals.

### System Issues

1. Conversions were sometimes weird.
2. Need to evaluate regression on every report and quantity.
3. Would it make sense to remove things like Salt (maybe all spices?) from the things we'll use again list? What about water?
4. Ingredients table needs to be cleaned up before conversion
  - a. Unit should be changed to differentiate fluid ounces and ounces
  - b. Package units should be standardized.
  - c. Conversions should be verified for unit to standard units.
5. Should we consider recommended servings of recipes and put a warning for breaking it? Right now if you have 2 or more servings or less than 1 it's a warning. Maybe things like apples, fresh should have a range of like .5 to .75.

### System Issues Already Addressed

1. Shouldn't show dishes already prepared in the list of other uses. Monday's meals should not appear on Tuesday's food sheets.  
[https://www.wintercamp.com/menu/mealsheetsfull.php?event\\_id=64](https://www.wintercamp.com/menu/mealsheetsfull.php?event_id=64)
2. Should add report to measure efforts by meal to help balance loads.  
[https://www.wintercamp.com/menu/effort.php?event\\_id=64](https://www.wintercamp.com/menu/effort.php?event_id=64)
3. Add a report to show if we're eating the same things repeatedly. No one seems to have noticed we had apples on the menu 4 times this year (every lunch but one).  
[https://www.wintercamp.com/menu/repeat.php?event\\_id=64](https://www.wintercamp.com/menu/repeat.php?event_id=64)
4. Add category maintenance which allows the addition of shopping instructions by category. Add shopping instructions to the food list by category. IE, meat says don't buy it all and watch expiration dates.  
[https://www.wintercamp.com/menu/foodlist.php?event\\_id=64](https://www.wintercamp.com/menu/foodlist.php?event_id=64)
5. I've started added cooking plans and resources to meals. Obviously there's a lot more to do with this:  
[https://www.wintercamp.com/menu/mealsheets.php?event\\_id=64](https://www.wintercamp.com/menu/mealsheets.php?event_id=64)
6. I've started cleaning the ingredients table. So far, I've only fixed the package units. I have some additional notes.
7. Should add the ability to create and assign teams on the schedule. This would then allow us to create team instructions including advanced prep recipes so we are less reliant on groups. This is implemented on the schedule where you can choose teams, the effort by team report, advanced preparations, and the daily menu.

8. Should we consider creating a team assignments sheet by day? Created:  
[https://www.wintercamp.com/menu/teamday.php?event\\_id=64](https://www.wintercamp.com/menu/teamday.php?event_id=64)
9. Some pages had printing issues; nothing terrible, just cosmetic stuff.
  - a. Effort by Meal: corrected alignment
  - b. Effort by Team: corrected alignment
  - c. Detailed Shopping List: fixed pagebreak; added instructions per category
  - d. Detailed Shopping List w/Inv: fixed pagebreak; added instructions per category
  - e. Shopping List: fixed pagebreak; added instructions per category
  - f. Shopping List w/Inventory: fixed pagebreak; added instructions per category
  - g. Daily Menu: reformatted dates slightly
  - h. Camp Summary: Removed support products from the report.