

# Winter Camp XLV Kitchen Final Report

## Summary

There was a meeting on January 20, 2022 to discuss feedback from the Winter Camp evaluations. Present were Mark Bollman, Steve Donohue, Ethan Rein, and Doug Wilson. Neither of the youth invited were able to attend due to earlier obligations.

I've divided the results of our discussion into five categories with feedback grouped by category.

## Planning

We were short specific pans for some meals (mostly 9x13). We need to inventory and inspect our pans to see what we have then use that information when designing menus – either changing recipes or buying added gear.

Apples were reduced to .5 servings on new versions of several meals.

Bread, white is both an ingredient and a recipe; when making sandwiches we need to have sandwich items as one thing and bread, white as another if we want to make homemade bread sandwiches. Store-bought bread and buns have been added to the exception report.

In addition to having too many apples at each meal, we had apples at all 4 lunches. The Repeat Report should help us find this kind of issue in the future.

We need to duplicate our current hash browns recipe as Home Fries, then create a new recipe for hash browns which relies on either hash brown mix or frozen hash browns.

We should cut desserts from most meals, especially dinner and then have a sweet snack later. This would probably simplify both meals and help with our over-consumption issues.

We should consider Bollmano's as a dinner. Particularly, if we continued to have kitchen workers actually add the toppings and could come up with more racks for the oven, we could make the pizzas much more quickly. Even if we don't, the idea would be to offer a snack of some sort (breadsticks or salad perhaps) for people to eat while waiting to make their pizza.

The following new items were suggested as things we should make at camp: 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, Mansaf (Arabic dish with rice + lamb), Pesto Noodles, Seven Layer Skittles, Shawarma, Split pea soup.

When planning, ignore guests unless the meal has a counted entrée (like hot dogs or sandwiches)

## Shopping

If we want turkeys, we should buy them around Thanksgiving and freeze them. Finding turkeys was the hardest part of shopping and we never found the right ones.

Shopping at Kroger went very well. We won't convert to online for Sam's yet as the 24<sup>th</sup> is also a day with a check-in on tasks. The tailgate on the 24<sup>th</sup> was good and we should consider it again, weather allowing.

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Consider delaying purchase of meat and other items until later in the week. May improve freshness or cost and reduce waste. Added instructions to shopping list by category to help people remember this.

### Executing

We need to hold orientation the first time each team is in the kitchen.

We talked about having the kitchen leadership team organize food for the following day. It's a good idea and we should do it this year.

When we enter unit measurements into the instructions field of a recipe, we eventually create a problem since the recipe sheet will show two different ingredient lists; one generated by the ingredients and the other by the instructions. The best solution appears to be to change the Winter Camp Meals System to record ingredients in standard kitchen units (tsp, TBS, cup, etc.) instead of ounces and then to convert for the shopping list. This would allow us to remove the measurements in the instructions.

We bought can openers.

If there are too many bakers, we should give priority to first-timers and those working on the participation award; others could bake things other than bread.

If you use the last of something and see it's used again, report it to the kitchen leader and/or adviser

### Cleanup and Leftovers

We should create a basket or table for ready to eat leftovers (fruit, chips, cookies, etc.). At meals, we should use a whiteboard to list "specials", things people can eat instead of an entrée they don't enjoy.

We should schedule a meeting the night before camp closes to sign people up for the closeout tasks based on skills and departure times.

### Systems

#### Follow-up Tasks

Task	Assigned	Target
Convert menu database to use standard kitchen measurements for recipe and convert them for shopping.	Steve	5/1/2022
Review unit changes	Doug, Mark, Ethan	6/1/2022
Inventory pans owned during summer cleanup event, move pans to labelled bins.	Steve	8/1/2022
As part of the above process, we should purge things which are unusable due to wear or unlikely to be used because they're too specialized.	Doug	8/1/2022
Integrate Schedule Alternate Names with reports	Steve	3/1/2022
Shadow Activities ought to work with printed meals	Steve	4/1/2022

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### Completed Tasks

Task	Assigned	Target	Completed
Make changes to the team report: "Advanced prep for tomorrow's meals" Overall time for each item on advanced list. On daily, show worst overall cooking + prep Round arrival times to 15 minute intervals. On advance round up to next 15 minutes	Steve	3/1/2022	1/21/2022
Correct Category Maintenance	Steve	2/1/2022	1/21/2022
Create report which summarizes baking for the week.	Steve	3/1/2022	1/22/2022
Add batches to the meal list for each item.	Steve	3/1/2022	1/22/2022
Validate batch vs. consumers on recipes	Steve	2/1/2022	1/22/2022
Corrected an issue with the used in other meals section of the Food Sheet.	Steve	Unplanned	1/25/2022

### Rejected Tasks

Task	Rejection Reason	Rejected by
Meal Sheets: Don't show current meal in used again.	Confusion was minimal and it was useful to see which other dishes in the current meal might use the ingredient which would have been lost in this change.	Steve