## Derek Livermont, CSD 380, Module 5



- Checking for ingredients around the house
- Running to the store if missing anything

Prepping Ingredients

- Chopping of vegetables
- Measuring out wet and dry ingredients
- Applying any batters, seasoning, etc.

Cooking Process

- Depending on recipe: sautéing, simmering, grilling
- Accounts for multiple batches,

Serving

- Transferring to serving dishes
- Transporting to table

Cleanup

- Packaging Leftovers
- Dishes
- Wiping down surfaces

Activity	Time
Gathering	5 min, 30 if trip to store
Prepping Ingredients	10 min
Cooking Process	30 min
Serving	5 min
Cleanup	20 min
Total	1h 10m

## **Optimization:**

Eliminating waste – A trip to the store is a huge time loss. It's important to meal plan and look ahead to be sure you have everything ready.

## **Workflow Orchestration**

Prepping ingredients separately from cooking eats time, as well. Prep things that can start cooking first like aromatics and prep to cook as well as preheating ovens and pans in the process.

## **Governance Models**

Depending on the formality of the event, serving is probably creating more dishes and time than needed. Plates can be prepped at the counter/stove. This however is dictated by what kind of meal this is.