



TEACH IT FORWARD

BATCH COOKING

<i>PLAN IT</i>	<i>Completed/ Comments</i>
Supplies/Materials	
<ol style="list-style-type: none"> 1. Two half (or full) size 2 inch perforated pans 2. Fresh broccoli – ready to steam (if using frozen florets, completely thaw) 3. Toothpicks and napkins for taste testing 4. NC K-12 Handout “When to Batch Cook Activity” 	
Location	
<ul style="list-style-type: none"> • Kitchen Production Area – by Steamers 	
Date, Time, Duration	
Day: _____; Time: _____; Duration: 15 minutes	
Resources and Talking Points	
<ol style="list-style-type: none"> 1. Batch cooking advantages – fresher foods, less waste, and improved customer satisfaction 2. Show NC K-12 Culinary Institute video clip on <i>Batch Cooking</i> 	
Demonstration and Activities	
<ul style="list-style-type: none"> • Vegetables cooked and held versus batch cooked • “When to Batch Cook Activity” 	
NOTES:	
<p><i>Small pans of vegetables can be used for demonstration purposes. Or Chef Ambassador may select another item for batch cooking demonstration, such as rolls, to emphasize power of aroma during service.</i></p>	

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<i>PRESENT IT</i>	<i>Comments</i>
<p>KNOW – 2 minutes Knowledge Transfer</p> <ol style="list-style-type: none"> Batch Cooking Overview - SAY: <ul style="list-style-type: none"> As you know, our primary goal is to serve students food of the highest quality possible in appearance, flavor, texture, and nutritional value. One of the keys to achieving this goal is to cook foods in small batches as needed throughout the serving periods, whenever possible. We call this method of food preparation batch cooking. You may have also heard it referred to as cooking to the line or just-in-time preparation. Batch cooking can help us protect food quality and reduce waste. For example, if we batch cook and find that a food item is not as popular as we thought it would be, we can scale back the amount we had planned to prepare. The end result is well worth the time – higher quality food for the students with a reduction in waste. Which menu items to batch cook – SAY: <ul style="list-style-type: none"> Many of our menu items can be cooked to the line or in batches rather than cooking all planned amounts at the same time. We can stagger cooking schedules with service schedules to ensure students have the freshest food possible. 	
<p>SHOW – 4 minutes</p> <ol style="list-style-type: none"> Batch Cooked vegetables – <ul style="list-style-type: none"> SAY: Here are two pans of steamed broccoli. The one on the right has been held for over an hour; the one on the left was just pulled from the steamer. ASK: Which pan looks more appetizing? TASTE ASK: Which has the better texture and quality? Summarize – <ul style="list-style-type: none"> SAY: Vegetables are one type of food item we can see and taste and smell that are best if cooked to the line. There are also other menu items to consider such as hamburger patties or French fries. 	
<p>DO – 7 minutes</p> <p>Activity completed independently (5 minutes) – “When to Batch Cook”? DISCUSS responses using Key</p> <ul style="list-style-type: none"> IDENTIFY items and production schedule modification to achieve batch cooking <p>LISTEN to comments</p>	



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RECAP – 1 minute

SAY:

- You saw and tasted the improved quality that results when vegetables are batch-cooked.
- **CONGRATULATIONS!** You have earned a Certificate of Completion for .25 hours in the Learning Topic of Food Production.