

## **Week 12 Assignment #1 – Production Plan**

### **PART 1 – Production Planning by Recipe**

#### **MONDAY**

##### **Pork & Chicken Carnitas, Corn Salad- Courtney**

Needs: Gloves

2 pm: Move frozen chicken, pork and corn from freezer to deli cooler

#### **THURSDAY**

##### **Salsa – Tami**

Needs: Cutting board, chefs knife, large mixing bowl, food processor, scraper, solid spoon, measuring spoons/cups

1:00 pm: chop onion, cilantro for batch

1:10 pm: measure spices and open cans of tomatoes & chilies for batch

1:20 pm: add ingredients to food processor and pulse. Pour into mixing bowl to mix batches

1:25 pm: repeat steps for 2<sup>nd</sup> batch, add to mixing bowl, stir to incorporate

1:50 pm: repeat steps for 3<sup>rd</sup> batch, add to mixing bowl, stir to incorporate

##### **Cake - Courtney**

Needs: Mixing bowls, mixing spoons, wooden mixing spoon, measuring cups/spoons, handheld beater, serving platter

1:00 pm: Open cake container and place cake on serving platter

1:10 pm: Poke holes in cake with end of wooden mixing spoon

1:15 pm: Pour milk, sweetened condensed milk and evaporated milk over cake

1:20 pm: Pour whipping cream, sugar and vanilla into a large mixing bowl and whip until stiff peaks form

1:30 pm: Ice cake with whipped cream, cover, label and store

##### **Pork Carnitas - Tami**

Needs: large mixing bowl, hotel pans, wire whisk, solid spoon, measuring cups/spoons, hotel pan

2:15 pm: Chop onions, add to large mixing bowl

2:25 pm: Measure remaining ingredients into mixing bowl, stir to combine.

2:35 pm: Add marinade to hotel pans of shredded pork. Cover, label and move to cooler to marinate overnight.

### **Chicken - Courtney**

Needs: large mixing bowl, hotel pans, wire whisk, solid spoon, measuring cups/spoons, hotel pan

2:15 pm: Mince garlic, add to large mixing bowl

2:25 pm: Measure remaining ingredients into mixing bowl, stir to combine

2:35 pm: Add marinade to hotel pans of shredded chicken. Cover, label and move to cooler to marinate overnight.

### **Beans – Courtney**

Needs: Can opener, food barrel, hotel pan

2:45 pm: Open canned beans and place in food barrel

2:55 pm: Add seasonings

3:00 pm: Place beans in cooler, labeled

### **Corn Salad - Courtney**

Needs: Cutting board, chefs knife, measuring cups/spoons, small bowls for storage

1:45 pm: Prep individual components of salad: chop onions, drain corn

2:00 pm: Store ingredients separately, covered and labeled, in the cooler

## **FRIDAY**

### **Limeade - Tami**

Needs: pitchers, measuring cups, long handled spoon

8:00 am: Mix ingredients for limeade and chill for service

### **Corn Salad – Courtney**

Needs: Prepped items or corn salad, mixing spoon, measuring spoons/cups, Chef's knife, cutting board, serving bowl

8:00 am: Combine prepped corn and onion

8:10 am: Make and add sauce and spices to corn and onion

8:15 am: Chop fresh basil and add to salad

8:25 am: Place in serving bowl, cover, label and store

**Tortillas - Tami**

Needs: hotel pan

8:30 am: Place (purchased) tortillas in service pan

**Taco Bar Toppings – Tami, Courtney, Kevin**

Needs: 3 cutting boards, 3 Chef's knives, small serving bowls

8:45 am: cut limes into wedges, place in serving bowl

8:50 am: dice tomatoes, place in serving bowl

9:00 am: open bags of shredded cheese and lettuce, place in serving bowls

**Mexican Rice – Courtney, Tami, and Kevin assists**

Needs: Cutting board, Chef's knife, hotel pan, skillet, mixing spoon

9:05 am: Chop onions (all)

9:15 am: Sautee onions in butter (Tami)

9:15 am: Assemble remaining ingredients in hotel pan (Courtney)

9:25 am: Add onions to hotel pan, stir to incorporate (Tami)

9:30 am: Place in combi oven

**Cooking Hot Dishes – Tami, Courtney, Kevin**

Needs: Prepared hot menu items, ovens, combi ovens, hotel pans

9:30 am: Pork, chicken, beans, and rice placed in ovens for heating/cooking

**Guacamole – Tami, Kevin assists**

Needs: Cutting board, chefs knife, scraper, fork, measuring cups/spoons, serving bowl

11:00 am: Dice onions

11:10 am: Chop cilantro

11:15 am: Dice tomatoes

11:25 am: Cut open avocados, scoop into bowl

11:30 am: Smash avocado, lime juice and salt with forks

11:40 am: Stir in cayenne pepper, minced garlic (from jar), onions, cilantro, and tomatoes

12:10 pm: Begin second batch of guacamole following same time schedule as above.  
Bring to buffet table #2. If bowl on buffet still has a sufficient amount remaining from first batch, cover and store briefly until needed.

## **PART 2 – Production schedule/worksheet**

### **CINCO DE MAYO EMPLOYEE APPRECIATION LUNCHEON April 29, 2016**

#### **PRODUCTION TIMELINE**

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##### **Monday, April 25<sup>th</sup>, 2016**

- ❖ Pull corn, shredded chicken and pork from the freezer, move to the cooler

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##### **Thursday, April 28<sup>th</sup>, 2016**

- ❖ Make salsa
- ❖ Open cans of beans
- ❖ Make cake
- ❖ Make marinades/seasoning mix for pork, chicken and beans
- ❖ Set up pork, chicken and beans to marinate overnight in cooler
- ❖ Prep the components of the corn salad

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##### **Friday, April 29<sup>th</sup>, 2016 8:00 am – 12:00 pm (see spreadsheet for hourly breakdown)**

- ❖ Make limeade
- ❖ Assemble corn salad
- ❖ Setup tortillas for service
- ❖ Prepare toppings: lime wedges, diced tomatoes, shredded cheese, shredded lettuce
- ❖ Prepare Mexican Rice
- ❖ Cook pork, chicken, beans, and rice
- ❖ Cut cake slices for service
- ❖ Prepare guacamole in two batches (Second started 30 minutes after finish of first batch)

## PRODUCTION SCHEDULE

<b>Time</b>	<b>What</b>	<b>Where</b>	<b>Who</b>
<b>Monday</b> 2:00 pm	Move chicken, pork and corn from freezer to cooler	Ice cream freezer to walk-in cooler	Courtney and Kevin
<b>Thurs.</b> 1:00 pm	Make salsa Place in hotel pan, cover, label, place in cooler	Catering prep table, cooler	Tami
1:00 pm	Make cake Cover, label, place in cooler.	Catering prep table, cooler	Courtney, Kevin
2:15 pm	Prepare marinade for pork	Catering prep table	Tami, Kevin assists
2:15 pm	Prepare marinade for chicken	Catering prep table	Courtney, Kevin assists
2:35 pm	Mix marinade into shredded pork, place in hotel pans, cover, label, place in cooler to marinate overnight	Catering prep table, cooler	Tami, Kevin assists
2:35 pm	Mix marinated into shredded chicken, place in hotel pans, cover, label, place in cooler to marinate overnight	Catering prep table, cooler	Courtney, Kevin assists
2:45 pm	Open canned beans, place in food safe barrel	FRC can opener and prep table	Courtney, Kevin assists
	Prepare seasoning mixture for beans	Catering prep table	Courtney
3:00 pm	Mix seasoning with beans Cover barrel, label, place in cooler to marinate overnight	FRC prep table, cooler	Courtney, Kevin assists
3:15 pm	Prep components of corn salad Place items into separate bowls, cover, label, place in cooler	Catering prep table, cooler	Courtney, Tami, Kevin assists
<b>Friday</b> 8:00 am	Make limeade Cover, place in cooler to chill	Catering prep table, cooler	Tami
8:00 am	Assemble corn salad Cover, label, place in cooler	Catering prep table, cooler	Courtney
8:30 am	Remove tortillas from storage, spread into hotel pan for service. Cover, store on table until service to bring to room temperature	Catering prep table	Tami
8:45 am	Cut lime wedges, dice tomatoes Cover, label, place in cooler until service	Catering prep table, cooler	Tami, Courtney, Kevin
9:05 am	Prep rice	Catering prep table	Courtney, Tami, Kevin assists

9:30 am	Move pork, chicken, rice, and beans to ovens	Combi oven, ovens	Courtney, Tami, Kevin assists
11:00 am	Make guacamole – batch #1	Catering prep table, cooler	Tami, Kevin assists
11:45 am	Cut cake for service	Catering prep table	Courtney
<b>12:00 pm</b>	<b>SERVICE BEGINS</b>		
12:10 pm	Make guacamole – batch #2	Catering prep table	Tami, Kevin assists