Kitchen Captain

- Oversee all work in the kitchen, including supervising the following: Head Cook, Assistant Cook, Supply Person, Dishwasher, Dish Dryer.
- Before the end of the period, have all members of your kitchen sit at their tables. Check all parts of your kitchen using the kitchen check-off form.
- Turn the kitchen check-off form into your teacher.

Head Cook (Chef)

- Read and understand recipe and cooking terms.
- Gather equipment.
- Prepare food; follow recipe – make sure ingredients are properly measured.
- Wipe down counters and cupboards with soapy water. Dry all surfaces.

Assistant Cook (Sous Chef)

- Fill in for absent members.
- Pre-heat oven, if necessary.
- Sweep kitchen.
- Know the recipe.
- Help other members of the group.

Supply Person

- Know recipe and have copy with him / her.
- Gather equipment for ingredients.
- Take measuring utensils, tray or pan.
- Go to the supply table for food supplies.
- Help clean up stove, check to make sure the stove is off and potholders are put away.

Dishwasher

- Get out dishwashing supplies / replace if necessary.
- Prepare dishwater with hot soapy water – rinse dishes first.
- Help set the table.
- Wash, rinse, and drain all dirty dishes and equipment.
- Clean the table.
- Rinse sink down completely. Use Bon Ami, when necessary.

Dish Dryer

- Dry all dishes and equipment.
- Put all dishes and equipment away and in correct places.
- Drain off, dry and put dish rack and tray away.
- Dry out the inside of the sink.
- Gather hand towels, dishcloths, and towels for laundry.

Remember:

"0"

Tolerance

For goofing around!