

## **Troop 168 Kitchen Patrol Responsibilities**

### **Kitchen Apprentice and Kitchen Patrols**

1. The Kitchen Apprentice reports to the Head Cook and Assistant Cook and is not a member of any Troop 168 patrol.
2. Kitchen Patrols are scout run and report to Head Cook and Assistant Cook for direction.

### **Dining Room**

1. Wipe down and sanitize all tables with mild bleach solution before and after each meal.
2. Fill table caddies with napkins, silverware, salt and pepper prior to each meal.
  - Set up only half of the tables for lunch!
3. Place milk, Kool aide, and enough glasses on each table.
4. Fill ketchup and mustard bottles and place on tables before each meal.
5. Sweep dining room after each meal. Place benches on table after wiping down and sanitizing tables.
6. Mop dining room floor with mild solution of floor cleaner and water after breakfast.
  - Do not dump mop bucket near the porch outside of kitchen, dump it out behind the recycling bins.

### **Kitchen**

#### **1. Preparing Meals**

- a. **Wash your hands in the kitchen wash station before handling any food!**
  - **Do not wash hands in the kitchen sinks.**
  - **Wash your hands each time you return from leaving the kitchen**
- b. Check Meal Plan to determine what will be needed for the serving tables.
- c. Breakfast
  - Two scouts required to cook and butter toast, start toast 45 minutes before serving time, toaster setting: 30%, 5-12, 7, Prepare 6 -7 loafs of bread in conveyor toaster, melt butter in dish with microwave and paint with a clean brush place toast on red serving trays.
  - Place cans of juice on ice in large bowl and set at end of serving table.
- d. Lunch and Dinner
  - Salad and fruit will be served at each lunch and dinner meal.
  - **Only the Kitchen Apprentice is authorized to use the deep fryer.**

#### **2. Serving Meals**

- a. Prior to serving meals, set up two serving tables near entrance to Kitchen.
- b. Wash and sanitize all serving tables.
- c. Stock servicing tables with enough plates to serve the troop.
- d. All scouts will line up to be served outside the kitchen door.
- e. A Maître d' will be stationed at the entrance door to kitchen. Only 3 scouts will be allowed at a time to enter kitchen to be served.

- f. **All hands must be washed and plastic serving gloves worn by all food servers.**
- g. Since food quantities are limited, Scouts and Adult Leaders are served first. Guests and visitors are welcome to any leftovers. On Steak Night certain VIP Guests are to be served first.
- h. Scouts will be served with one normal serving of each food item. Scouts can return for seconds only after all scouts and adults have had their first serving.

### 3. Kitchen Cleanup

- a. Sweep kitchen floor after each meal. Do not sweep when meals are being prepared.
- b. Mop kitchen floor with mild solution of floor cleaner and water after breakfast.
  - Do not dump mop bucket near the porch outside of kitchen, dump it out behind the recycling bins.
- c. Empty Kitchen trash after meal. Kitchen trash must be sorted before dumping!
- d. Leftover food shall be stored and refrigerated in zip-lock bags.
- e. Dirty Dishes, Glasses, Utensils, and Silverware
  - Kitchen patrol will station one person outside kitchen near charcoal grills to collect all dirty dishes, glasses, utensils, and silverware.
  - All dirty dishes, glasses, utensils, and silverware will be collected and separated.
  - All dirty dishes, glasses, utensils, and silverware will be rinsed and washed in the dish washer.
  - Ensure the dish washing machine's soap, rinse, and sanitizer solution containers are full and draw hose is properly placed in each container.
  - All dishes, glasses, utensils, and silverware **MUST** be dried before stowing.
  - **A well-organized washing process gets cleanup work done fast!!**
- f. Dirty Pots, Pans, and Preparation Equipment
  - All pots, pans, and preparation equipment shall be rinsed in the utility sink next to the griddle.
  - Excess grease shall be first dumped into a grease can and stored under the utility sink.
  - Greasy and baked-on pots and pans shall be pre-cleaned with as SOS pad in the utility sink.
  - All pots, pans, and preparation equipment shall be washed in the soapy water sink, rinsed in the rinsing sink, and sanitized with a weak bleach solution in the sanitizing sink.
  - **If soapy water, rinse water, or sanitizing water become dirty... change it out!**
    - Dirty water is not acceptable.
  - All food preparation surfaces must be washed with soapy water, thoroughly rinsed, and sanitized with weak bleach solution.
  - **A well-organized washing process gets cleanup work done fast!!**

### 4. Daily Inspections

- a. Kitchen Patrols shall not be released for break until kitchen and dining room inspection has been completed by the Assistant Cook.

**5. Saturday Kitchen/Dining Room Inspection**

- a. The final kitchen/dining room inspection is critical to earning a good evaluation.
- b. The final kitchen/dining room inspection will be performed by the Scout Coordinator.
- c. Requirements for the Saturday inspection are very comprehensive will be reviewed with the SPL, ASPLs, and the Friday/Saturday Kitchen Patrol.