



# Kitchen and food prep expectations

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1. Adult **MUST** be in kitchen with you at all times
2. Adult (club advisor) must have a food handler card. ASB can pay for this (\$10 fee).
3. Must provide all of your own ingredients, cooking materials (pots, pans, etc.), and cleaning supplies
4. Must put out an ingredient label for anything you are selling or giving away, including taking a picture of ingredient lists for items you are using
5. No hot food during lunch (due to use of kitchen and not missing class time)
6. Must reserve B206 (Kitchen) using facilities request form

**Food prep guideline:** Students can prep food but not cook/create things from scratch

*Examples: Decorating premade cookies, mixing ingredients for a drink, heating up pre-made items, melting marshmallows to mix with rice krispie treats*

See Mr. Gadek or Ms. Mason if you have any questions or doubts about whether your item fits the criteria

## **Set-up checklist:**

- ✓ Prior to unpacking any food items, use cleaning spray to wipe down kitchen counters and student desks if using. Student desks particularly need attention prior to placing food items on them. Cleaning spray is under the sink in each kitchen and is available to be used by anyone. Paper towels are in the dispensers.
- ✓ Hair needs to be pulled back if long enough to do so.
- ✓ Wash hands with soap for at least 20 seconds.

## **Clean-up checklist:**

- Be sure all items brought are removed from the kitchens/classroom.
- Empty the drain baskets in the sink. Clean out any swarf in the sink.
- Spray and wipe down all surfaces used during prep, including stove tops.
- All stovetops are off. Check each burner as the dials don't all line up to the "off" position.
- All ovens are off.
- Under-cabinet light is off.
- Chairs stacked for custodians.
- Kitchens & classrooms are left ready for learning 😊