

# Rotary Young Chef

Menu Choice:

Ingredients:

Plan for making:

Time	Order of work	Special points Test when ready, safety, hygiene.
9.00 am	Mis en place: Put on clean apron, tie back hair, collect equipment, & ingredients, wash hands.	Put high risk foods in fridge
9.30 am	Start cooking	
	Serve Final clean up. Store left over food. Return equip. Finish	Garnish with Serve hot food on a hot plate  Cover, label, chill and store