



## Work Plan Template for Kentucky Farm to School Junior Chef Example

Work plan for preparing fruits and vegetables

### List students' names and jobs for each step in the work plan

- Gather cutting board, knives, and all fruits and vegetables. Rinse.
- Remove tops from strawberries. Quarter ½ cup for dressing and 6-8 salad.
- Etc.....

Work plan for preparing dressing

- Wash hands; put on gloves.
- Assemble blender and plug in.
- Etc.....

Work plan for preparing chicken

- Gather ingredients; prepare work area with cutting boards and knives.
- Measure salt and Mrs. Dash. Place in small container until ready to use.
- Etc.....

**NOTE:** Use one sheet of 8.5 x 11 paper for each work plan description. Please review the Judging sheet for all information as to what the judges will be looking for. Everything in the first category under Time Management needs to be followed. **Place in a binder or folder along with a copy of your recipe. Make a folder for each judge to review.**