

Community Kitchen Guidelines – For ALL Users

Welcome to our shared kitchen. Please follow these guidelines to help us be a safe and clean place for all users.

Preparing Yourself to Cook

1. Listen, speak softly and re

4. If any food allergies are present in the group, please avoid cooking any of these allergic foods. Special cutting boards, knives and spreaders have been marked for peanut use only.
5. For fresh produce refer to Serving Foods Grown in School Gardens section.

Cleaning Up/Taking Home

1. Leftovers are packed to go home including ingredients used in preparation (except standard kitchen staples). Please do not leave any leftovers in the refrigerator at the end of the day—they will be thrown away. You may top off the container of staple materials (flour, sugar, etc) but if there is not room in the container do not leave behind these items. Do not leave behind open containers of ingredients anywhere in the kitchen.

Adult Supervisor Guidelines

Thank you for working with our students. In addition to following the Kitchen Guidelines, please also follow these extra steps as the adult supervisor.

Plan Your Project

Planning your project will help it be successful and less stressful for you and the students. Past experience cooking with kids has taught us the value of a little planning.

1. Know what you will make. Work with the teacher to plan a menu or item to cook. Consult with Mia Meyer, Art and Garden Teacher, if you plan to harvest from our school gardens. For serving freshly harvest fruits and vegetable, please see the guidelines that follow.
2. Calendar it! Make sure you (as teacher or parent volunteer) put the cooking date and approximate time onto the Kitchen Calendar in the Community Kitchen¹. (If you later change the project date or time, please update the calendar.) If the cooking is a major project outside the regular school day or a special event, you may need to file a Civic Use of Buildings form – talk the principal ~~if~~ you think this might applyb

items should arrive the day of your cooking project and be stored only until you need them later that day.

6. Check your tools. We have a wide variety of sturdy kitchen tools in the Community Kitchen and in the cafeteria storage room. Consult the inventory if you do not readily find what you need. If you do need additional tools to help in your project please bring them in and take them home at the end of the project. You may not use items from the cafeteria kitchen. Our storage is very limited. Please sanitize tools brought from home before using.
7. Plan the steps of the project. Think about using either an assembly line or workstation process to give everyone a significant role in the project. Small groups pulled out from the classroom can also work well for younger students or if you are the only adult supervising the project. Good planning makes a project safer and fun for everyone.

Troubleshooting

1. If you lose power using either the Community Kitchen or cafeteria kitchen call for the custodian. Do not turn the circuit breakers on or off yourself.
2. Fire extinguishers are located near the cafeteria water fountain and outside the cafeteria doors.
3. If a student or volunteer is injured during a project contact the office to report the injury and to seek assistance. The custodian will handle any blood incidents following blood-borne pathogen protocols.

Thanks and enjoy your project!

Questions or comments? Please contact Cindi Carrell, 503-232-0880, a parent volunteer.