

## **Miniwanca Food Program Staff – Fundamentals & Experience**

The table below contains a non-exhaustive list of the equipment, cooking methods and culinary/food management fundamentals students will learn and gain hands-on experience with while working a Food Program position at Minwanca:

<b>EQUIPMENT</b>	<b>COOKING METHODS *cook w/propane</b>	<b>FUNDAMENTALS</b>
Tilt Skillet	Braise	Waste Management
Flat top griddle	Grill	Cleaning/Sanitization
Grill	Sauté	Laundry
Range top stove	Roast	FIFO
Convection Oven	Proof	Inventory Management
Vacuum Sealer	Bake	Mise en place
Dehydrator	Sous Vide	Knife skills
Smoker	Poach	Scratch-made Production
Standing Mixer	Pan Fry	Menu Development
Immersion Blender	Blanch	Recipe Creation
VCM mixer		Managing Allergens / Dietary Needs
Dish Machine		Cooking- see methods
Conveyor Toaster		
Immersion Circulator		
Washer/ Dryer		
Power washer		

### **Daily Shift Responsibilities**

Putting away orders

Cleaning, station breakdown

Meal service

Creating recipes (soups/stews, sauces/dressings, Cakes/pies)

Cleaning and organizing the walk/in

Laundry