



Slides 06.16: Cook Day

Lesson 6.16, two days, 18 slides. Day 1 is slides 1 to 11. Day 2 is slides 12 to 18. **The running clock stays on the screen both days, starting at 0.**

DAY 1: Stations 1 and 2 cook

Slide 1: There is no writing do now today

- The do now is the pre-flight, and it starts when the bell rings.
- Four things, in this order, out loud.

Slide 2: PRE-FLIGHT

1. **Station Managers read the allergy list aloud** at your station. Anyone with an allergen in today's dishes raises a hand NOW, not at the serving table.
2. **The six steps: hair back, sleeves up, wash hands, sanitize surfaces, clean as you go, station check before dismissal.**
3. **Critical path confirmed.** "Station 1, is the water on? Station 2, is the oven at 400?"
4. **Everybody reads their duty strip line aloud** to the teammate next to you. Notes: Confirm each station out loud before you release it.

Slide 3: Go

- Your plan is on the wall.
- **In thirty-six minutes we eat.** Image: a large running clock at 0:04.

Slide 4: Today's jobs

- **Stations 1 and 2: COOK.** Run your flowchart off your station card.
- **Station 3: PREP.** Measure and portion every dry ingredient for tomorrow into labeled containers. Then split to Stations 1 and 2 as Helper Cooks.
- **Station 4: SERVICE.** Set the table: 30 plates, forks, napkins, cups, water. Write today's dishes and their allergens on the menu board.
- Everybody has a job today. Tomorrow it flips.

Slide 5: The clock, block by block

- 0 to 4 PRE-FLIGHT
- 4 to 14 COOK BLOCK A
- 14 to 24 COOK BLOCK B and the KEY CHECK at 20
- 24 to 29 PLATE AND SERVE
- 29 to 34 EAT
- 34 to 38 CLEAN BY ZONES and the STATION CHECK Image: the six bands as a horizontal bar across the slide, with 29 marked in red.

Slide 6: Two things I do, and only I do

- **I open the oven.**
- **I drain the pot.**
- Your grid says the minute. Call me at that minute, not early and not late.
- If two stations call me at once, both wait. That is why the grid staggers them in red.

Slide 7: The KEY CHECK at minute 20

- I will come to your station and say: **“Read me your done checklist.”**
- You read your own four checks off your card and tell me whether the dish meets them.
- That is the minute you find out whether you are on time.

Slide 8: THE TWO THINGS THAT GO WRONG (1 of 2)

The dish is late because the critical path started late.

- Call it at **minute 10**, not minute 20.
- Then pick one: **split the batch / move it to another oven / drop the last optional step.**
- **The clock is not negotiable, the presentation is. A dish served plain and on time beats a perfect dish nobody eats.**

Slide 9: THE TWO THINGS THAT GO WRONG (2 of 2)

Everything finishes at once and the serving table jams.

- Serve times are staggered in red on the master grid.
- 30 plates are already set. Nothing waits on plates.
- **Two** Plate Builders, working from opposite ends.
- **PLATES DOWN AT MINUTE 29**, whatever state the dish is in.

Slide 10: Serving

- **Guests first. Teammates second. Yourself last.**
- Before the first plate: the Station Manager **reads the allergen box aloud to the class.**
- If it was not read, I stop the service.
- Serving spoons stay with their own dish.

Slide 11: Before you leave

- Clean by four zones. Station check signed. Nobody leaves on an unsigned sheet.
- One number and one word at the door: **the minute your station actually served**, and one word: **held, slipped, or broke.**
- Time Keeper hands me the flowchart with the actual times written in. Notes: No debrief today. Two table questions at minute 29 to 34: “Did your flowchart hold?” and “What minute did it slip?” Write the answers on the master grid in a third color.

DAY 2: Stations 3 and 4 cook

Slide 12: PRE-FLIGHT (Day 2)

- Same four items. **Stations 3 and 4's Station Managers run it.**
- Critical path confirmed for today's dishes.
- Station 1 sets the serving table. A Station 4 student takes one minute to show them how.

Slide 13: Today's jobs (Day 2)

- **Stations 3 and 4: COOK.**
- **Stations 1 and 2: PREP for tomorrow's service and RUN THE TABLE.** Portion the final course. Count and stack the place setting pieces for 30 covers. Write the Lesson 6.17 menu card.
- Same clock. Same rules. Same two things that go wrong.

Slide 14: Look at the wall before you start

- Black is what you planned.
- Red is what we fixed when we read the grid across.
- The third color is what actually happened yesterday. Image: the class master grid photographed with all three colors on it. Notes: Point at it. Ask: which of yesterday's slips could happen to you today?

Slide 15: The KEY CHECK at minute 20 (Day 2)

- Stations 3 and 4: **"Read me your done checklist."**

Slide 16: Serving (Day 2)

- **Guests first. Teammates second. Yourselves last.**
- Allergen box read aloud before the first plate.
- **Plates down at 29.**

Slide 17: Three table questions today

- Did your flowchart hold?
- What minute did it slip?
- **Did yesterday's fix work?** Notes: Point at the red and the third color while they answer.

Slide 18: Before you leave (Day 2)

- Four clean zones. Station check signed.
- Leftovers: labeled and dated in the refrigerator, or in the trash by the **two-hour rule**.
- One number and one word at the door.
- **Tomorrow: 30 covers set properly, the last course, the clean, and the reflection. Bring your flowchart.** Notes: Turn off every burner and the oven yourself and say out loud that you did.