**Week ending 5/23/2015**

My tenth week consisted of working in Prepared Foods

Chef Glenadine gave me an overview of prepared foods. She is in charge of the prepared food area as well as subs, pizza, and coffee. She showed me the different areas in prepared. There is someone working our cold bar, hot bar, and the wokery bar. We also typically have two to three people in packaging. These folks get our food ready for the cold case. Some of those items are salads and ready-to-cook. Every morning the case is checked for any product that needs to be pulled and then we use production guides to fill the remaining product for that day. This can slightly change based on weather as well. There are typically one to three people cooking throughout the day. Our cooks make food for the service case as well as our cold case on the floor and our rotisserie chickens. There is usually one person working the service case. These folks typically get the case ready in the morning and the also get the soups ready. Throughout the day they ensure the case is full and they also service any customers that want to purchase anything out of the service case. They also help the cooks package rotisserie chickens throughout the day and the are responsible for making croutons if we need them. Chef also showed me the chop shop. Each morning prepared foods submits any produce they need chopped up throughout the day. If the chop shop is very busy, prepared will cut any of the food they might need in order to ensure we are servicing the customer.

I was able to work with Chef on my fist day and observe her responsibilities through the day. I was also able to view Chef submit an order using ICE and PICS Order Entry through WBA. On my second day I worked the cold bar all day. This consisted of getting it ready in the morning and maintaining it throughout the day. On my third day I worked the hot bar with Chef Ryan. This consisted of the getting the food out to the bar by 11 am. We would then pull the food off the hot bar at 2 pm and then put food out again by 4 pm for the dinner shift. On my forth day I worked the service area. This consisted of getting the case ready in the morning, servicing our customers throughout the day, and also maintaining the case throughout the day. We would also get the soups ready to customers before 11 and fill it throughout the day as well. On my fifth day I worked in packaging and used the job aids to package and make salads as well as ready-to-cook items. In all areas we would also temp our products to ensure we were meeting state standards. This included hot and cold products. When I worked the hot and cold bar, we would make sure all product was weighted before we put it out on the bar. This gives us a better idea on what we are selling and what we are shrinking so that we are only making what we need.

I learned that in prepared foods there is always something to do. Even when there are not a lot of customers you are always prepping for what you will need later or the next day.

**Technology Opportunities**

One thing that people in the prepared area are asking for is a system which they can weigh the product and do their temp checks all in one. I am not sure if this is possible, but it is time consuming to have to use two separate systems to get this done especially when you’re busy. Prepared shares one device for temp checks so if someone else is using it you need to sometimes wait until they have finished with it which can also slow you down.