

Start here.

a.) the rice ~~should~~ be stored in air tight containers at room temperature in a pantry or ~~on~~ a shelf.

the chicken should be stored in the freezer which should be at freezing point 0°C ~~at~~ <sup>as</sup> it might get contaminated

the ice cream should also be stored in the freezer as it can melt and eventually mold

Start here.

b. > these items have to be brought out as quickly as possible but without sacrificing the way the dish is presented if a workflow chart was presented to employees it would give an idea on how to be most efficient on time, wastage and appearance on the dish