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a) The storage conditions that is most optimal for the rice of the "Garlic Prawns and Rice" dish would be in a cool, dry place on a shelf in its packaging if it was not yet opened or being used before actual cooking of it. If cooked and waiting to be used, the rice should be in an airtight container stored in a coolroom between $1-4^{\circ}\text{C}$ on a shelf.

The storage ~~of~~ ^{most optimal for the} ~~caesar dressing~~ should be in its original packaging in a coolroom between $1-4^{\circ}\text{C}$ if bought in. If made at the establishment, the dressing should be in an airtight container, again placed in a ~~cool~~ ^{cool} room on a shelf between $1-4^{\circ}\text{C}$.

The storage most optimal for the salted caramel ice-cream would be in a freezer, in either its original packaging or if made at the establishment, in an airtight container between the temperature of $-18-24^{\circ}\text{C}$, on a shelf.

Each of the ~~the~~ ingredients listed above should be stored ~~at~~ not only just in their appropriate storage areas, but once in them, in designated areas for products similar to themselves. For example, you would ~~not~~ ^{not} place the caesar dressing where meat is held. If packaged right, potential is minimized but by seperating particular forms of

products, cross-contamination is more
successfully prevented.

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b) Effective workflow is crucial for an establishment to achieve success and meet customer satisfaction. Effective workflow involves logical sequencing, time management, cleaning procedures, organisation and ~~o~~ communication and also planning.

The importance of effective workflow ~~o~~ planning in the preparation and presentation of menu items is critical. Before beginning cooking procedures, the chef and his kitchen staff must plan out their workflow as to ensure efficiency both in preparation of the food and presentation of it to meet customer expectations.

Logical sequencing of tasks must be implemented. This means establishing what order to prep and cook the menu items in. For the proposed menu, mise-en-^{required}place is obviously the first step. Cutting, chopping, dicing etc must be done first for all menu items.

The head chef would then need to establish that the chocolate pudding ^{mixture} needs to begin to be prepared while making ~~cooking~~ cooking of the rice took place. Two very different jobs for two very different menu items, however, in order for menu items to be taken out in efficient time and when required, logical sequencing of preparation needs to take

place. →

Time management is crucial. No one item can take too long or too slow of time to be cooked and prepared. This again ensures that when required, these menu items are ready. eg Garlic Prawns and Rice as an entree are ready before dessert, the Chocolate Pudding and salted-caramel ice-cream. If time wasn't implemented, the cooking and prep may take too long, leaving customers waiting - dissatisfaction.

Cleaning procedures are critical in workflow. Having a messy or untidy kitchen can lead to unorganisation and ultimately dissatisfaction of the customer. Hygiene and environmental procedures need to be implemented to ensure that the food is safe to consume and is being stored and cooked correctly. If the prawns were left out, this could lead to potential food poisoning as they are classified as high risk foods. Cleaned kitchen allows for organisation and successful service.

Communication between all peoples within the kitchen is again critical for optimal service. Those dealing with the different dishes, need to inform not only each other but everyone

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else in the kitchen of where they are up to.

This then allows the kitchen to work accordingly to get the menu items out on time and ensure they are being handled under safe food handling practices.

If workflow wasn't planned and the chef and kitchen staff went straight into cooking, the menu would turn out a failure.

Effective workflow planning allows for preparation and presentation of food to be optimal and done so correctly. Workflow planning ensures everyone knows their roles and responsibilities within the kitchen and therefore success leading to customer satisfaction.

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