# Reynolds Salad Bar Experiential Course

# Applied Skill 11 or Teaching Assistant Credit

**Course Teacher Advisor: Heather Coey**

Responsibilities

* Be a member of a team making local, mostly organic seasonal salads + other items like chocolate zucchini cake, for approximately 100 staff and students 20 times in the year
* Ensure that FOOD SAFE program (full or modified with Heather) is completed by the beginning of October
* Work with a team to create salads each week and clean up after preparation. Produce & groceries arrive at kitchen by after school on Monday. You have until Wednesday after school to prepare salads, dressings and any other items. You may use before school, lunch, approved Flex time, after school or spares to accomplish this. You may “employ” other friends to ‘help out’ as long as you are in the kitchen and responsible for food safe. Room 31 in Flex can be used as an “overflow” preparation area if the canteen kitchen gets congested (talk to Heather).
* Communicate with Heather regarding salad recipes and duties for week via google classroom “assignments”
* Communicate with Heather/Kitchen manager regarding any skills that need to be learned (e.g. equipment use, preparation techniques). Learning from each other is well utilized.
* Complete other assigned task(s) for week such as “lunch duty” as communicated by kitchen student manager(s) including; set up on Thursday, serving on Thursday, Clean-up on Thursday, Laundry, compost, recycling…
* Be responsible for “lunch duty” as assigned with your team and manger
* Take on an “extra” during year to learn something new (volunteer at a local farm or in our courtyard garden, bake something with local ingredients, dry herbs from garden for salad dressings, grow sprouts….)

Preparation:

* Usually entails washing, spinning and chopping salad greens or other items (industrial food processor is available for chopping or grating items like carrots), and blending/mixing salad dressings, then cleaning up kitchen and equipment afterwards (dishwasher available but must remember to empty later ☺ )

Assessment

* Assessment is by self- assessment each semester using google forms and then consultation between Heather & Kitchen manager(s) based on Always, Mostly or Sometimes carrying out responsibilities