The Science of Kitchen Organization

- Standardized Recipes
- Production Records
- Cycle Menus
- Production Scheduling
- Lean Manufacturing
- Mise en place
- Cleaning Schedules

Cycle Menu

A cycle menu is a series of menus that is repeated over a specific period of time, such as 4 weeks. The menu is different each day during the cycle. At the end of the cycle, the menu is repeated.
Production Scheduling

A production schedule (or work schedule) tells each school nutrition staff member everything to prepare for meal service, including any pre-preparation for the following day(s) and a time standard for each task.
Lean Manufacturing:

Lean manufacturing or lean production, often simply “lean”, is a systematic method for the elimination of waste (“Muda”) within a manufacturing process. Lean also takes into account waste caused through overproduction (“Mura”), and waste caused through uneven work loads (“Mura”). - Wikipedia

Organization = Efficiency
Mise en place

Mise en place (pronounced: [mi zɑ̃ ɑ̃ˈplas]) is a French phrase which means "putting in place", as in an array or stock for professional kitchens. It refers to organizing and arranging the ingredients, raw materials, kitchen supplies, and other components that a cook will require for the menu items that are required or to be prepared during a shift. The practice is also effective in home kitchens.

Cleaning Schedule