Just-in-Time Food Preparation

Instructions

1. Determine the number of portions for each service period.
	1. Estimate the number of portions to be served for the entire meal service.
	2. Identify the number of service periods to determine the number of portions needed for each period.
2. What is the total amount of time needed to finish preparation for one batch? Consider the time needed for:
	1. Pre-preparation,
	2. Loading and unloading equipment,
	3. Cooking,
	4. Finishing the product with seasoning, sauces, and garnish, and
	5. Taking the finished product to the serving line.
3. Determine the start time and service time for each batch of the product. Set up a production schedule for the convenience product.
4. Assign food production and service line responsibilities.
	1. Person responsible for pre-pre-preparation,
	2. Person responsible for final preparation, and
	3. Person responsible for line service.

Example

For the sample pizza product shown below, 20 minutes are needed to pan the pizza, bake it, and place it on the service line. Notice that the 20 minutes is the amount of time between the start time and the service time necessary to plan for a continuous lunch meal schedule with just-in-time food preparation.

Individual Cheese Pizza

**Estimated number of planned servings** = 500

**Time needed**: Panning (5 minutes) + baking (10-13 minutes) + line placement (2 minutes) = total preparation time (20 minutes)

**Table 1: Sample Lunch Production Schedule**

| **Start Time** | **Service Time** | **Portions Needed for Each Service Period** |
| --- | --- | --- |
| 11:10 a.m. | 11:30 a.m. | 6 pans (96 servings) |
| 11:30 a.m. | 11:50 a.m. | 6 pans |
| 11:50 a.m. | 12:10 p.m. | 6 pans |
| 12:10 p.m. | 12:30 p.m. | 6 pans |
| 12:30 p.m. | 12:50 p.m. | 6 pans plus 20 servings |

Adapted from Robinson, Ann, Kidd, Joan, and Ford, Sandra. (1996). *Culinary Techniques for Healthy School Meals*, p. 14.