

Cooking for Tuesday Crossroads

1. Food Safety. There's no point in being hospitable if your hospitality kills all your visitors. A few basic points on food safety are:

- -wash hands well with soap before handling food and after handling raw foods.
- -make sure all chopping boards, pots, knives, cookware etc is cleaned with hot soapy water
- -don't sneeze, smoke or spit on food, that's not cool at all.
- -make sure all tea towels are cleaned and changed regularly
- -make sure your kitchen, stove, refrigerator are cleaned regularly
- -don't cook for events when you have gastro or the flu
- -don't serve any raw meats, make sure chicken is cooked the whole way through, that all meat and shellfish is fresh and cooked properly
- -don't stick tasting spoons back in - get a fresh one for each taster
- -store food in the fridge until its needed

2. Quantity. Be optimistic and prayerful.

- - Overcater, its better to have leftovers. Currently I'm cooking for 40.
- - Soup - a stock pot of about 10litres per 15 people. So for 40 make at least two big stock pots and add some bread rolls
- - Curries, stews to serve with rice. For 40 I'd do one big stock pot full of stew and two big pots of rice. One cup of uncooked rice serves two.

3. Other things

- - Aim to make something that is easy to reheat and serve once at the venue, especially if you're handing on to someone else to serve.
- -Get the food there at 7
- -Remember the little things to go with your meal - serving spoons, salt and pepper, bread, butter, tomato sauce etc
- -Try to keep costs down unless you're feeling generous. You can always ask people to throw in a few dollars.
- -Dont experiment...cook something you've cooked before. Unless you've never cooked before, then, I'm not sure what you should do. Call me.

Linked to Resources/Guidelines-Cooking-TBT.pdf