

# Community Kitchen Checklist

## Considerations for discussion at the first meeting

Where will you cook?

How often would you like to cook?

What days and times is the kitchen available for you to meet?

What day/time would you like to meet?

Is childcare needed? How will this be arranged?

Does everyone live in the neighborhood or does everyone have transportation to get home with cooked food?

**Food Consumption** - Will the group eat a meal together? Will the group take food home? How will the food to take home be divided? Evenly or by portions?

**Finances** – Where will the money come from? Will each participant contribute financially? If so, how much for each cooking? When will the money be collected?

**Shopping** - Who will do the shopping? Where will the shopping be done?

What type of food would you like to make? Vegetarian, low cost, international dishes, low fat, heart healthy, baking, canning? The possibilities are endless!

Are there any food allergies or issues that need to be taken into account at recipe selection time? What are some solutions to cooking around the allergies or food issues?

Does anyone in the group have their FoodSafe Level One certificate? Is anyone willing to take the course? Discuss other food safety issues.

What will the policy be when someone is sick or unable to attend the menu planning or cooking? What about someone who is always late?

Who will be in charge of letting the facility know what is happening with your group? Who will act as leader of the group? Will this person stay constant or will the responsibility rotate?

Remember when you look at recipes:

- 1. Check to see how long they take to cook/bake.**
- 2. Make sure that you don't overbook the stovetop or oven space.**