



Texas Tech University

Kitchen Master List for MSA Style Consumer Panels – Slow Cook Picks

1. Suitable stove with at least 2 hot plates or burners or dual ring “CookOn” burner
2. 3 heavy weight stainless steel frying pans (10 or 12 inch), high sided, no non-stick coating
3. 1 wooden spatula for browning meat
4. 2 pots large enough to hold 16 liters of water with lids
5. 1 extremely large colander for straining 16 liters of broth
6. 2 sieves for draining purge from sample cubes
7. 2 pots large enough for sieves to sit in
8. 1 Digital timer (needs to be able to count up)
9. 1 clock for time control of meat in the Bain Maries
10. 1 30 mL ladle
11. 1 300 mL or 150 mL ladle
12. 5 Bain Marie warming dishes
13. 5 thermometers (one per Bain Marie) for Bain Marie temperature verification
14. 45 1/9 steam pans with lids
15. 1300 ml of olive oil
16. Timing sheet
17. Cook serving timing sheet
18. 4 lbs (1816 grams) of southern style hash brown potatoes
19. 2 lbs (908 grams) of frozen sliced carrots
20. 2 lbs (908 grams) of diced white onions
21. 70 grams of fine salt
22. 2 sets of tongs
23. 1 set of labels for 1/9 steam pan lids pre-labeled with sample numbers
24. 40 plastic trays (large enough to hold 4 sample plates)
25. 2 rolls of paper towels per pick (60 people)
26. 6 dishcloths (per night)
Dishcloths should be dark in color (black, blue, or grey)
27. Rubber/disposable (latex) gloves
28. Trash can with liner
29. 7 people
 - 2 in kitchen plating
 - 3 runners from kitchen to serving room
 - 2 servers in room who also check ballots and take up empty plates

Serving Room Master List for MSA Style Consumer Panels – Slow Cook Picks

1. Sign-in sheets (numbered to 20) so you know when enough people have arrived to start seating
2. Pencils (60)
3. Pencil sharpener (electric preferred)

4. Laminated numbers (1-60) to identify stations
5. Ballots (prelabeled and stapled together as ballot packets with demographic sheets)
 - a. Label dimensions (1.75 x .5 in²). Eight labels are required for each packet – one for each of the 7 samples served per person plus 1 label placed on the front page that identifies the consumer number.
6. Screening forms (we provide)
7. Plates for samples (prelabeled)
 - a. Label dimensions (1.75 x .5 in²). Seven labels/plates are required for each person – one for each of the 7 samples.
8. Extra plates (in case any get misplaced, dropped, broken, etc.)
9. Sharpie – to write label on plates if needed
10. Napkins – 1 or 2 per person
11. Plastic knives – 1/person
12. Plastic forks – 1/person
13. Toothpicks – 1/person
14. Cups – three 8 oz. cups per person
 - a. One for water
 - b. One for diluted apple juice
 - c. One expectorant (spit) cup
15. Serving pitchers – 4
 - a. Two for water
 - b. Two for apple juice
16. Apple juice
 - a. Needs to be diluted to 10% AJ / 90% water
17. Measuring cup needed for dilution
18. Aprons for servers (2 servers needed in the testing room)
19. Clorox wipes or cleaning supplies to wipe tables
20. Trash cans (2) with liners
21. Booth panels
 - a. Long panel is 8 ft long x 2 ft tall
 - b. Divider panels are 4 ft long x 2 ft tall
 - c. 1 long panel + 3 divider panels creates 8 consumer stations
 - d. 20 stations are needed per consumer session
 - e. We set up 2 sessions (seats 40 consumers) at once so we can start a new session every hour
22. Money (cash) to pay consumers
23. Candy – provided at conclusion of session to consumers for their participation