



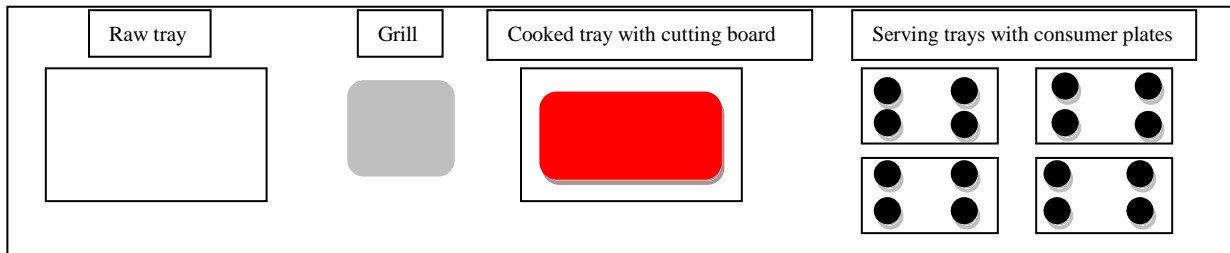
Texas Tech University

Kitchen Master List for MSA Style Consumer Panels

1. 1 Silex grill with grease pan and grill surround
 - **Old Silex settings:** Left to right on grill knobs = $2\frac{3}{4}$, just over 215 (between 215 and 220), in the middle of 7 and 7.5.
 - **New Silex settings:** 125 on Top; 130 on Bottom
2. 2 cans of non-stick cooking spray (**NO** flavored cooking spray) per pick (60 people)
3. 1 MSA Cook time schedule
4. 2 Digital timers (need to be able to count up)
 - Both timers are started together
 - One timer is used as the main timer and the other is used as a back-up
5. 2 rolls of paper towels per pick (60 people)
6. 4 dishcloths (per night)
 - 3 dishcloths are used for general clean-up
 - 1 dishcloth is used for cleaning the grill
 - Dishcloths should be dark in color (black, blue, or grey)
7. 2 knives
 - One for raw side and one for cooked side
8. 2 pair of tongs
 - One for raw side and one for cooked side
9. 1 cutting board (to cut steaks on cooked side for consumers)
10. 2 large baking trays
 - 1 tray on raw side to open bags and place the steaks on
 - 1 tray underneath the cutting board on the cooked side to catch the juice from the steaks after cutting
11. 5 serving trays
 - 4 consumer plates are placed per tray
 - Therefore if feeding 20 consumers per session 5 trays are needed
12. Rubber/disposable (latex) gloves
13. Trash can with liner
14. 3 people
 - One person to open packages of raw steaks, unwrap steaks, place steaks on grill, open and close grill, clean and oil grill
 - One person to remove cooked steaks from grill, cut steaks for consumers, and plate consumer steaks
 - One person to place plates on serving trays and transport trays to servers
15. Sturdy table (6-8 x 3 ft²) for raw product, grill, and plating

Kitchen layout

Cooking table



Serving Room Master List for MSA Style Consumer Panels

1. Sign-in sheets (numbered to 20) so you know when enough people have arrived to start cooking
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. Crackers (min. 5/person)
19. Aprons for servers (2 servers needed in the testing room)
20. Clorox wipes or cleaning supplies to wipe tables
21. Trash cans (2) with liners
22. 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
23. Money (cash) to pay consumers
24. Candy – provided at conclusion of session to consumers for their participation