



## Texas Tech University

### Kitchen Master List for MSA Style Consumer Panels – Roast Picks

1. 1 or 2 forced air convection ovens (enough space for 42 roasts) (blowers will be turned to low during cooking)
2. 5 Bain Marie warming dishes
3. 5 thermometers (one per Bain Marie) for Bain Marie temperature verification
4. 45 1/9 steam pans with lids
5. 42 roast cutting guides fitted with cutting boards
6. 3 ½ steam pans with lids
7. 84 turkey trussing pins or equivalent for tag attachment to roasts
  - 42 used for sample tag attachment
  - 42 used for 1 – 42 numbered tag attachment
8. 30 thermocouple meters and probes with insertion needles OR 42 oven-safe meat thermometers
9. 1 verification thermometer
10. 4 fillet knives with blades thin enough to slide between slits in roast cutting guides
11. 2 larger preparation knives
12. 4 small cutting boards
13. 1 large cutting board for raw meat preparation
14. 1 corkboard
15. 1 set of oven-safe laminated tags labeled with sample numbers
16. 1 set of oven-safe laminated tags numbered 1 – 42
17. 1 set of labels for 1/9 steam pan lids pre-labeled with sample numbers
18. 2 clear cutting boards with 65 x 65 x 110 mm cutting guide drawn on the underside
19. 120 plastic trays (large enough to hold 4 sample plates)
20. 4 Digital timers (need to be able to count up)

All timers are started together for cutter schedules
21. 4 cutting schedules (one unique schedule per cutter)
22. 2 rolls of paper towels per pick (60 people)
23. 6 dishcloths (per night)

Dishcloths should be dark in color (black, blue, or grey)
24. 1 pair of tongs long enough to reach into back of oven and remove roasts
25. Rubber/disposable (latex) gloves
26. Trash can with liner
27. 13 people
  - 4 cutters
  - 2 runners in kitchen
  - 2 runners from kitchen to serving room
  - 2 servers in room
  - 3 people in room checking ballots and collecting empty plates

## Serving Room Master List for MSA Consumer Panels – Roast Picks

1. Sign-in sheets (numbered to 60) 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 in<sup>2</sup>). 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 in<sup>2</sup>). 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