



A BOUNTIFUL KITCHEN

GIRL'S CAMP

MENU, DUTIES, AND TIMELINES





MONDAY

BREAKFAST:

LUNCH:

DINNER:

PILLOW TREATS:

SNACK TABLE:



TUESDAY

BREAKFAST:

SNACK TABLE:

LUNCH:

DINNER:

DESSERT:





WEDNESDAY

BREAKFAST:

SNACK TABLE:

LUNCH:

DINNER:

DESSERT:



THURSDAY

BREAKFAST:

SNACK TABLE:

LUNCH:

DINNER:

DESSERT:





FRIDAY

BREAKFAST:



Assign a person to be in charge of each meal, and a dessert person for dinner and snack person each day. Usually three different people, each day, on a rotating basis. They are the go-to person when there are questions about where items are stored, what needs to be done etc.

MONDAY PERSON IN CHARGE: _____

☐ 2:00 PM – SET ZITI OUT ON COUNTER

☐ 2:45 PM – SNACK SET OUT

☐ SALAD

☐ BREAD

☐ PAPER GOODS

☐ 5:30 - 6:30 PM – DINNER SERVED

☐ 6:30 PM – DUTCH OVEN DESSERTS SERVED



MONDAY CONT.

AFTERNOON / EVENING PREP FOR BREAKFAST

NOTES:



TUESDAY BREAKFAST IN CHARGE: _____

<div><input type="checkbox"/> 6:00 - 8:00 AM — BREAKFAST PREP</div> <div></div>	
<div><input type="checkbox"/> BREAKFAST SETUP</div> <div></div>	<div><div><input type="checkbox"/> PAPER GOODS</div><div></div></div> <div><div>NOTES</div><div></div></div>

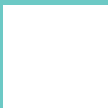


TUESDAY LUNCH

IN CHARGE: _____



9:00 AM – HIKING GIRLS PREPARE THEIR LUNCHES



2:45 PM – SNACKS SET OUT



LUNCH PREP FOR WEDNESDAY



PAPER GOODS

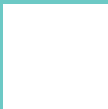
NOTES



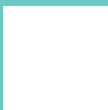
How are we doing on Lemonade? Ice? Milk? If we need any, have someone make a grocery run.

TUESDAY DINNER

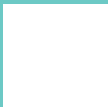
IN CHARGE: _____



DINNER PREP



5:30 - 6:30 PM — DINNER



BREAKFAST PREP FOR WED



PAPER GOODS

NOTES



WEDNESDAY BREAKFAST IN CHARGE: _____

<div><input type="checkbox"/> 6:00 - 8:00 AM — BREAKFAST PREP</div> <div></div>	
<div><input type="checkbox"/> 8:00 - 9:00 AM — BREAKFAST SERVED</div> <div></div>	
<div><input type="checkbox"/> PAPER GOODS</div> <div></div>	<div>NOTES</div> <div></div>



WEDNESDAY LUNCH IN CHARGE: _____

<div><input type="checkbox"/> LUNCH PREP</div> <div></div>	
<div><input type="checkbox"/> 11:45 - 12:45 PM – LUNCH SERVED</div> <div></div>	
<div><input type="checkbox"/> 2:45 PM – SNACK SERVED</div>	
<div><input type="checkbox"/> PAPER GOODS</div> <div></div>	<div>NOTES</div> <div></div>



WEDNESDAY DINNER IN CHARGE: _____

☐ DINNER PREP

☐ 11:45 - 12:45 PM — LUNCH SERVED

☐ DESSERT

☐ PAPER GOODS

☐ THURSDAY PREP



THURSDAY BREAKFAST IN CHARGE: _____

☐ BREAKFAST PREP — DONE WEDNESDAY AFTERNOON

☐ 8:00 - 9:00 AM — BREAKFAST SERVED

NOTES

☐ PAPER GOODS



THURSDAY LUNCH IN CHARGE: _____



LUNCH PREP – DONE IN MORNING



11:45 - 12:45 PM – LUNCH SERVED

NOTES



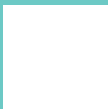
PAPER GOODS



THURSDAY DINNER IN CHARGE: _____



DINNER PREP – DONE IN AFTERNOON



5:30 - 6:30 PM – DINNER SERVED



9:00 PM – DESSERT



PAPER GOODS

Clean up kitchen tonight!



FRIDAY BREAKFAST IN CHARGE: _____

<div><input type="checkbox"/> BREAKFAST PREP – THE NIGHT BEFORE</div> <div></div>	
<div><input type="checkbox"/> 8:00 - 9:00 AM – BREAKFAST SERVED</div> <div></div>	
<div>NOTES</div> <div></div>	<div><input type="checkbox"/> PAPER GOODS</div> <div></div>

Final clean up/ pack up: Everyone
We made it!!!!!!!!!!!!!!!!!!!! Hooray :D



COOKING EQUIPMENT LIST

This list may be more than you need, if using a LDS Church property, some of the items listed may already be available at camp. Some of the large items may be available in ward buildings or Scout trailers for loan I have * those items. Also, make sure to check the Stake YW supplies before purchasing items. Mark EVERYTHING you bring from home and other locations on the equipment or masking tape using a Sharpie.

EQUIPMENT:

- ☐ Hand immersion blender with attachments
- ☐ Kitchenaid stand mixers
- ☐ Salad spinners for lettuce
- ☐ Baking/cookie sheets, disposables too*
- ☐ Large tins plastic and metal (aluminum)
- ☐ Large plastic bowls for mixing and serving
- ☐ 30-40 quart* scale to measure meat
- ☐ Cutting boards , I use some exclusively for meat, disposables may be used* large pitchers - 4/1 gallon pitchers*
- ☐ Stoves and propane*
- ☐ Water and Juice Jugs with spout 5-10 gallon*
- ☐ Griddles*
- ☐ Briquettes, matches and/or lighter, long handle* Sauce pans, fry pans
- ☐ Large stockpots*
- ☐ Dutch Ovens* with tools to lift
- ☐ Chimneys for Dutch ovens

OTHER:

- ☐
- ☐
- ☐
- ☐
- ☐
- ☐

SMALL UTENSILS:

- ☐ Can openers*
- ☐ Vegetable peelers*
- ☐ Graters*
- ☐ Ice cream scoops
- ☐ Small knives, large knives, bread knife (mark and count if from home and keep inventory) tongs for serving
- ☐ Long tongs for bbq
- ☐ Spatulas, metal and silicone (silicone for teflon pans) and other cooking utensils
- ☐ wire whisks

SERVING EQUIPMENT:

- ☐ Large bowls for mixing and serving 30-40 quart*
- ☐ Small and medium size serving bowls also used for mixing
- ☐ Serving spoons, forks, regular and large size
- ☐ Serving tongs
- ☐ Plastic pitchers*
- ☐ Serving trays*
- ☐ Tablecloths plastic* also can be purchased at fabric stores and cut to size and reused for years
- ☐ tablecloths disposable to cover tables for crafts (fold and throw away)
- ☐ Disposable aluminum steam table pans sold in bulk at Sam's Club and Costco can be washed and reused
- ☐ Jelly roll pans



KITCHEN MISC SUPPLIES:

- ☐ Extension cords for kitchen
- ☐ Powerstrips
- ☐ Food handlers gloves adult and small for girls clock to prop in kitchen on shelf
- ☐ Lantern or flashlight
- ☐ Garbage bags
- ☐ Extra bins with lids for storage
- ☐ Clothespins
- ☐ LOTS of Ziplock bags especially Gallon
- ☐ Size plastic wrap, foil, parchment sheets*
- ☐ Hot pads, oven mitts
- ☐ Fan for kitchen
- ☐ Salt and pepper, other condiments, seasonings cooking spray (PAM)

PERSONAL:

- ☐ Aprons
- ☐ Hair bands
- ☐ Bandanas
- ☐ Nail polish, remover, file
- ☐ Flashlights
- ☐ Ear plugs
- ☐ Insect repellent
- ☐ Sunscreen
- ☐ Chairs, folding for resting and taking to gatherings
- ☐ Medications also Advil, Tylenol, Excedrin

CLEANING:

- ☐ Dish cloths, dish towels
- ☐ Dish soap
- ☐ Hand soap
- ☐ Clorox, other cleaning supplies
- ☐ Dish washing gloves (rubber gloves)
- ☐ Laundry soap/drying sheets if facility has washer/dryer lotion for sink after washing hands
- ☐ Brooms, dustpan buckets cleaning Wipes scrubbing pads
- ☐ Scrub brushes with handle for dishes

MISC:

- ☐ First aid kit also aloe vera, lavender oil, ice & bags
- ☐ Gloves for heavy duty, such as moving Dutch ovens while hot*
- ☐ Sharpie markers
- ☐ Food handlers gloves (at least two boxes) including small sizes for girls helping scissors
- ☐ Tape, duct tape, masking tape
- ☐ Speaker for music in kitchen
- ☐ Various snacks/homemade treats for kitchen staff, drinks
- ☐ Clipboard and pen attached for posted menu and note taking after meals Binder with all menu and duties
- ☐ Extra paper for posting lists outside of fridge, freezer of contents