

Site Checklist

Determine logistics for a smoothly executed demonstration

Audience demographics: _____

Number of participants: _____

Site objectives: _____

Budget: _____

Location setting (kitchen, classroom, auditorium): _____

Electricity availability at demo site: _____

Cold storage availability: _____

Equipment availability (tables, tablecloths, cooking elements, water, etc.): _____

Fire hazard concerns (open flames, propane fueled burners, electric skillets, etc.): _____

Recipe sample requirements: _____

Duration of presentation: _____

Space availability for set up and clean up: _____

Hand sink availability: _____

Outside food regulations: _____

Food Handler permit requirements: _____

Additional Items to consider:



If providing samples for an audience, be sure to bring all necessary serving items including: napkins, forks, plates and/or bowls.

Be sure to have both email and cell phone information for your on-site contact should questions or issues arise the day of your demonstration.

Tip

No cooking allowed or no electricity available? That's OK! Consider using one of the 'No Cook' recipes provided in this tool kit OR bring prepared samples in a slow cooker.

