Kitchen prep list template

Date: _____ **Service:** _____ **Chef in charge:** _____

Par is the amount you need ready for the service. Write what is on hand, then To prep = par - on hand. Label each item with the date when it is made and tick Done.

Item	Station	Par	On hand	To prep	Unit	Who	Done	Note (recipe, label)

At closing: what ran out or was left over (adjust the par):