

## Oktoberfest Production Schedule

Date: 10/04/21 - 10/07/21

Departments: Cook's Prep, Cold Prep, Bistro 700

Day	Time	Task	Employee	Comments
Monday	10am	Prep and marinate rump roast for sauerbraten	Head Cook	Follow recipe for Sauerbraten up to step 7. <b>DO NOT COOK.</b> Cover and chill.
Tuesday	1pm	Peel and cut potatoes for potato salad. Combine salad ingredients other than dressing.	Cold prep	Follow recipe for German Potato Salad up to step 4. <b>DO NOT ADD MAYO/ DRESSINGS.</b>
Wednesday	9am	Make sauerkraut salad and allow to marinate.	Cold prep	Follow recipe for Sauerkraut Salad. Cover and chill.
Thursday	6am-10:30am	Pull Sauerbraten from cooler, and begin roasting.	Head Cook	Follow recipe for Sauerbraten, steps 7-9.
	9am	Add mayo to the German Potato Salad.	Cold prep	Follow recipe for German Potato Salad, steps 5-6. Chill.
	10am	Make beer cheese.	Cook 1	Follow recipe for beer cheese.
	10am	Make braised red cabbage.	Cook 2	Follow recipe for braised red cabbage. Place in warmer when done.
	10:30am	Steam asparagus and heat black forest ham. Make white asparagus and black forest ham.	Head Cook	Follow recipe for White Asparagus and Black Forest Ham. Place in warmer when done.

	10:30am	Grill the bratwurst.	Cook 1	Follow recipe for Grilled bratwurst on deli roll. Place in warmer when done.
	11am	Pull Sauerbraten from oven.	Head Cook	Place in warmer.
	11am	Bake Bavarian pretzels.	Cook 2	Follow package instructions.
	11:15am	Take all menu items to Bistro 700 in an insulated food truck.	Cook 1	Begin serving food in Bistro by 11:30am.
	11:30am-1:30 pm	Serve food in bistro.	Bistro tray line servers	Bistro 700