

# Culinary Koha Project: Personas

KAUPAPA Through ...	 Café Taylor	 Marae Billi	 Food Truck Toni	 Southeast-Asian Restaurant Lin	 Hotel Chef Robin	 Hall of Residence Catering Jo	 Royal New Zealand Army Logistic Regiment Hospitality Sam
<b>Level 3</b>	<b>Kitchen Hand:</b> role includes selecting, washing, and storing food from the garden. Preparing basic ingredients. Dishwashing. Food Safety. Health & Safety.	<b>Whānau member:</b> role includes retrieving cabbage and kumara from storage, trimming and washing cabbage leaves, peeling kumara and wrapping ready for hāngi. This is under supervision from Aunties. Food Safety. Health & Safety.	<b>Food preparation assistant:</b> wash and arrange ingredients for cooking, according to specified instructions. Cutting bread rolls. Food Safety. Health & Safety.	<b>Kitchen hand:</b> Collecting garlic and ginger from the chiller/ fridge, peeling and storing for future use. Dishwashing. Food Safety. Health & Safety	<b>Kitchen hand:</b> peeling potatoes and destalking spinach ready for cooking. Washing dishes and general kitchen cleaning. Food Safety. Health & Safety	<b>Kitchen hand:</b> washes and peels the apples for the dinner dessert. Washing dishes and general kitchen cleaning. Food Safety. Health & Safety	<b>Caterer:</b> Washes and peels
<b>Level 4</b>	<b>Kitchen worker:</b> making a Caesar Salad. Poach egg, fry bacon, bake croutons. Croutons made from leftover bread.	<b>Whānau member:</b> Helping in preparation of shared lunch for manuhiri. Learning from Aunty to make fry bread, steamed mussels and fruit sponge. Retaining water from mussels for tomorrow's seafood chowder,	<b>Food-truck worker:</b> Fry chips, steam corn, grilling burger buns. Retaining corn husks to make tamales.	<b>Kitchen worker:</b> Fry noodles, grill chicken in preparation for dish. Gather chicken frames and bones to make stock.	<b>Junior Chef:</b> blanch and refresh spinach for service, par cooking of potatoes for hand cut fries. Bakes chocolate brownie for dessert menu. Potato trim is saved for potato puree.	<b>Cook:</b> prepares leek and potato soup, grills ham steaks and bakes sticky toffee and apple pudding for dinner service. Leek trim is reserved for stock.	<b>Caterer:</b> Prepares macaroni cheese, chicken schnitzel and steamed broccoli for the Mess Hall lunches. Broccoli stalks are retained for broccoli soup.
<b>Level 5</b>	<b>Café Cook:</b> making a steak sandwich for the a la carte menu. Planning and preparing a variety of food for the cabinet, ensuring sustainable use of leftovers.	<b>Whānau member:</b> Plan and prepare the roasting of a large joint of meat, making rēwena bread and baked stuffed apples for an estimated group of 50 people. Debrief others to prepare to re-stock for 100 people next week.	<b>Food-truck worker:</b> Make 'hand crafted burger' by creating from scratch: • Brioche bun • Burger patty • Tomato relish. Debrief regarding communication with co-workers regarding order processing.	<b>Cook:</b> Plan and prepare vegetarian mápó dòufu sprinkled with finely chopped spring onions . During debrief notice this vegetable version is selling well.	<b>Chef:</b> Serving a la carte dish of rib eye steak, duck fat potatoes, wilted spinach, and jus. Using the debrief session to discuss how improvements to service could be made.	<b>Cook:</b> Prepares a smoked fish and vegetable pie for the lunch menu. At the weekly staff meeting, students feedback comments that they are becoming bored of the cyclical menu and want to see more menu options.	<b>Caterer:</b> Prepares a field meal as part of exercise training. The meal consists of slow cooked lamb with couscous and ratatouille vegetables. Comments from soldiers are that the meals do not sustain them, and they want to see more energy laden food options

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Level 6	<b>Café Cook:</b> notices that the quiche in the cabinet is consistently unsold. Explores alternative product offering.	<b>Whānau member:</b> Suggest establishment of māra kai as an alternative to external suppliers. Considers economic benefits and/or implications for workflow as well as social and cultural factors.	<b>Food-truck worker:</b> Notices manuiri getting impatient at wait time/ delays in service. Examines workflow and systems to identify efficiencies. Suggests, tests, and implements potential solution.	<b>Cook:</b> Investigates the possibility of developing vegetarian/vegan versions of other dishes on the menu. Prototypes and tests these options.	<b>Chef:</b> responds to complaints from the front of house team regarding inconsistencies in food quality. Investigates the reasons for these inconsistencies and suggests the development of a new in-house training plan.	<b>Cook:</b> Having identified that students are bored of the current cyclical menu offering, they explore the possibility of developing monthly themed dinners.	Caterer: Explores the development of range of new high nutrition and energy dishes which can be implemented within the existing field operational capabilities.
Level 7	This level is beyond kitchen role. But any of the pathways can lead here, its purpose: To provide the culinary sector in Aotearoa NZ with culinary leaders to whakapuāwai business and community.						