

# 2025

Docs related to preparation for Burn 2025

- [Agendas](#)

# Agendas

## Feb 26th, 2025 - First Food Team Meeting

**Attendees:** Romain D, Alejandro R, Will S, Jon C, Sean E

### Introductions

Meet and greet

### Roles and Tasks

**Food team members: pick 2**

**Shift Lead:** leads ~3 meal shifts on playa, working with a team of 2-3 sous chefs to deliver a delicious experience. Responsible for choosing the meal, scoping the required ingredients for ordering and laying out the recipe ahead of time

**Work Weekend / Build Week:** attend one of the off-Playa events to help get Food Team ready! Primarily will be Reno Work Weekend and Build Week

**Czar Roles:** take a leadership role in either executing or improving a critical food team function!

### Czar Roles

**Build Week**

**Food Fort Driving and Testing Czar:** test all key components of food fort and drive it to Playa

**Procurement Czar:** ensures all the ingredients, equipment and stuff food team needs gets ordered and makes it to Playa

**Advance Prep Czar:** ensures we have prepped as much of the shift work before getting to Playa as possible, working across ingredients sourcing and if necessary an advance prep team function during build week

## **Intrayear**

**Recipes Czar:** ensures complete meal recipes (following last year's template) are collected from shift leads, compile a recipe book with 4 copies of each recipe to bring to Playa

**Training Czar:** develop and roll out a training plan for food team members on key food fort processes (propane, water, griddle, sinks, cleaning)

**Ingredients Czar:** ensures ingredients for meals are correctly formatted and are compiled into a master order list for Build Team

**Supplies Czar:** review current supplies list and identify any additional equipment and supplies required for BM'25.

**Dry Snacks Czar:** review and update the shelf stable snacks list

**Kitchenette Czar:** develop and organize a new freely accessible kitchenette in the dining area for Turtles to reheat

**Standard Operating Procedures (SOP) Czar:** ensure food fort, fridge, kitchenette, snacks is organized and develop standard operating process for how food fort and food spaces are left between shifts. Signage

# **Food Team Initiative Ideas for BM'25**

**Pre-preparing ingredients**

**Reconfigure shift responsibilities to relieve food shift duration**

**Operation Flexible Dinner**