Agendas

Apr 23rd, 2025

Attendees: Jon C, John B, Alejandro R, Brooke D, Ed H., Christophe L.

tldr:

Walk through of Shift Lead role instructions. Reminder on food sensitivities. Food sensitivity survey to go out end of current week.

Can expect 6 hours of Turtle labor during food shifts. Some meals might possibly be assigned an extra turtle if they require extra labor, but you should expect 6 hours labor total.

Walk through of Meal Planning Spreadsheet and critical tabs (2025 Meals).

Run through of Food Fort equipment photos and previous year's equipment list.

Reno work weekend team: Alejandro, Brooke, Michael S, John B

Meeting notes:

- 2 key roles: Food shift lead and food czar; food shift lead has more prep needed
- Will get a food allergen/preference survey to the turtles soon
- Comfort food: Christophe: Spicy Korean Pork (potential meal), Ale: Mom’s tostadas (likely not meal), Jon: 10pc nuggets and Filet o Fish (likely not meal), Brooke: Caprese salad, Edward: cheesy baked beans on toast (potential meal), John: Norwegian pastries (likely not a meal)
- Burning man first time: John, Edward, Brooke
- Returning burners: Jon, Christophe, Ale
- Consider components of the meal and planning when we do them for freshness, etc
- **Kitchenette**: may do a self serve station where folks can build their food items such as fajitas or quesadillas
  - Maybe consider jacket potato station
- Refer to Discord links for food team job descriptions
- Food czar - nothing too urgent to do yet for those roles. Think about roles you're interested and tell Christophe
- Main one to focus on now is the **Food Shift Lead**

    - Refer to the Food Planning Google Sheet: 2024 tab for past ideas
    - Think through what you want to make for folks; be mindful of care for the camp and feasibility
    - Shift lead 2 hour commitment and 2 hour food prep, more turtles will come in part way into this to help with final food prep and clean
    - 6 hour of labor for this
- Want to be mindful of folks not having to cook too long
- Be mindful of the ingredients you need and you do not need to buy ahead of time unless it's a specific ingredient. Looking for ingredients that will be straightforward to order and bring to Playa from an existing provider
- Will review the meals as a group for the final list
- **ACTION: Think through 2 - 4 meal ideas, will winnow those down**
    - 19 total meals or so to plan for
    - Will try to match skill level for folks on the shifts
- There is a wiki that has pictures of the kitchen to get a sense of what we have to work with and a google sheet with list of appliances we have
- Oven is great for quick cooking, have an ice maker, 2 food prep spaces, walk in fridge, ovens
- Should be able to cook most meals - basic appliances
- Consider vegetarian versions of the meals you want to make
- Most food last year was good; one complaint the veggie meal was same meat meal with tofu
- 19 meal parts hoping to get 8-10 shift leads
- 3 shifts per food team person
- Vegetarian meals were largely a hit last year; lots of chicken meals as well
- **ACTION: Fill out the google sheet (2025 tab) with meals you plan to make with ingredients ahead of time**
- Trying to get as much prepped food as possible
- Reno work weekend
    - Some food prep activities: looking at where things are and how things work
    - Things we want to get done: inventory and cleaning + testing equipment
        - Inventory + cleaning: Pull anything out of truck and ensure things work; if it doesn't, throw it out; also review dry goods and see what we need
            - Will organize materials into a bin and take a picture so we know what is where
        - Testing Equipment: Also good to test to ensure things work; can do this during build week, but better to do this ahead of time. Freezer, ice machine are higher priority for testing

Follow ups: To do for next meeting (3rd week of May):

- **SHIFT LEADS BY MAY 15**: Think of 2-4 meal ideas you want to lead. Input in one of the rows on 2025 Meals page

- List out the major and critical ingredients your meal will need. List doesn't need to be exhaustive but cover critical dependencies so no surprises later. Try to stick to ingredients already in the ingredients column data validation, if possible
- Think through feasibility of recipe with Food Fort and Playa. Ask questions in Discord async! Or will discuss at next meeting

Apr 6th, 2025

Overview of tasks and roles before the Burn (see below from Feb 26th).

Expressed interest to participate: Martin (NYC), Ben Schmid, Adam, Edouard, Brooke D, Sean L, Ed (via Alex)

Next steps:

- Register your interest in Food Team in the Google Doc Form so we can make sure Food Team meetings happen at a time convenient for you
- Think about meals you'd like to prepare or czar roles you'd be interested in
- Food Team meeting week commencing April 13th to begin planning

Feb 26th, 2025

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

Planning:

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

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