The Complete Batch-Cooking Record

Plan cooking, cooling, storage, and the later dinner.

The batch is finished when its safe storage and next use are clear.

Example: a familiar meal is assigned to Monday and Tuesday. The adult checks cooking guidance, divides leftovers into shallow containers promptly, labels dates, and leaves thermometer-based reheating instructions.

01 Choose a manageable batch

Match the quantity to named meals.

Familiar recipe / people to feed

Meal dates using this batch

Cooking window / adult lead

Dietary needs for these meals

02 Prepare the whole process

Confirm space and tools before the stove starts.

Containers ready for division

Refrigerator / freezer space checked

Cooking instructions to follow

Cooking and cleanup duties

The Complete Batch-Cooking Record / Review & follow-through

03 Record cooling and storage

Use USDA and food-specific handling guidance.

Cooking finished / storage deadline

Shallow-container division completed

Contents / preparation date labels

Use dates or freezing arrangement

04 Make later meals clear

Keep reheating guidance with the meal plan.

Later cook / reheating instructions

Thermometer check to complete

Quantity actually used

Change for the next batch