The Family Kitchen Closing Sheet

Store the food, share the work, and close the room clearly.

A finished kitchen protects the food and prepares the next use.

Example: an adult handles food storage while children complete taught table and dish tasks. Another adult checks surfaces and hazards. The family agrees what is finished and ends the routine without adding surprise jobs.

01 Define the ready room

Name the finish line before people scatter.

Next use the kitchen must support

Dishes-finished standard

Surface-ready standard

Hazards requiring adult attention

02 Handle the food first

Use the relevant food-safety instructions.

Food storage action / adult owner

Containers / storage location

Timing guidance to follow

Raw-food equipment boundary

The Family Kitchen Closing Sheet / Review & follow-through

03 Teach and assign the jobs

Give each person an appropriate concrete duty.

Dish handling person / task

Table or surface person / task

Supervision needed for each job

Unclear step to demonstrate

04 Complete the final check

Close the routine and correct the load tomorrow.

Final checker / check time

Missed step to finish calmly

Person carrying too much tonight

Next-dinner duty adjustment