Raw and Ready Food Path Map

Separate the paths before preparation begins.

A helper should not have to guess which board, tool, or serving plate is ready.

Illustrative example: An adult uses a designated raw-food board and a separate area for the ready side dish, then points out the clean serving plate. A child carries clean napkins outside the adult preparation area. Cooking and cleaning instructions still apply.

01 Identify the two paths

Use the actual ingredients in this meal.

Raw ingredients being handled

Ready-to-eat or finished foods

Raw-food storage or holding location

Ready-food storage or holding location

02 Assign the preparation tools

Name separate areas and the adult who will use them.

Raw-food board and utensils

Ready-food board and utensils

Adult preparation responsibilities

Cleaning and handwashing guidance checked

Raw and Ready Food Path Map / Review & follow-through

03 Plan the serving handoff

Point out the clean serving item before cooked food moves.

Clean serving plate or container

Raw-food plate out of the handoff

Adult confirming the serving item

Child's separate clean task

04 Review and reset

Record the actual transfer and any change needed.

Handoff completed or uncertainty found

Adult response to uncertain contact

Tools and areas reset using guidance

Arrangement to improve next time