



## Checklist for cooking in the KSG

### 1. Finding a recipe

- you should be able to make the recipe for a group of 20-25 people
- make sure the total cost per person does not exceed 1.50 – 2.00 Euro
- try to buy seasonally available foods
- if you're cooking meat, include a vegetarian alternative
- a lactose-free alternative would also be great
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### 2. Buying the food

- always check to see what ingredients are already in the KSG (oil, onions, spices, flour, etc.)
- organic (Bio) is a plus
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### 3. Cooking

- begin early enough
- if you have time while cooking, clean pots and pans, etc. (Cleaning up after dinner is, however, NOT your responsibility)
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### 4. Other responsibilities of the cooking team

- set the table (plates, utensils, price sign on the main table, put cups/glasses on tables)
- make tea, fill water pitchers and put on tables
- if you have time, put candles on tables

