

INTERNS



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What is Batch Cooking?

Preparing large quantities of meals for future use

- Prepping portioned meals
- Large batch to eat throughout the week
- Ingredient prepping
- Creating freezer meals









BENEFITS

- Saves time and money
- Nutritious foods on hand
- Balanced Plate
- Reduces stress
- Reduces decision fatigue
- Reduce Food Waste
- Help limit eating out
- Customizable and flexible











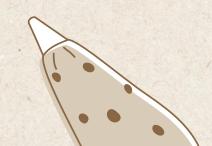


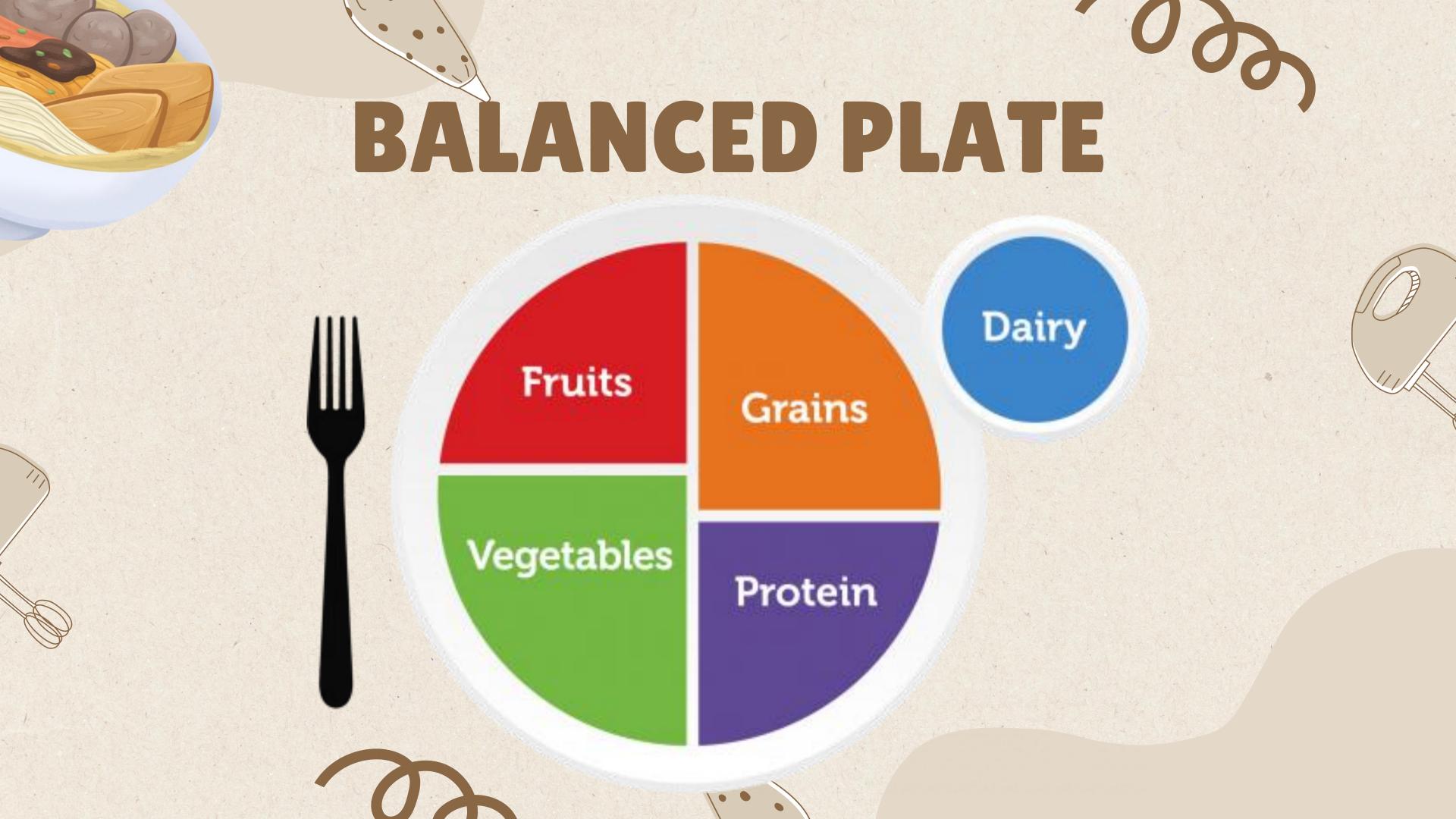
CHALLENGES

- Time investment to plan
- Lack of ideas
- Repetitive/Boring
- Cooking can take time
- Cost of storage materials
- Maintaining food safety
- Requires cooking skills
- Food safety

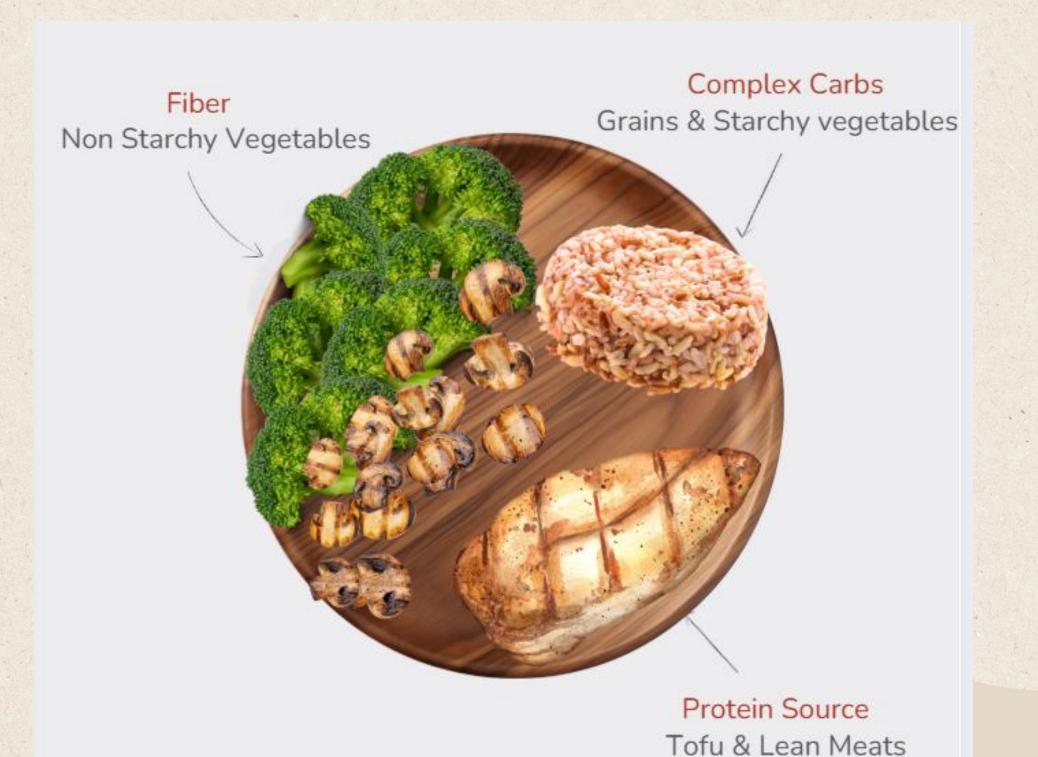








SAMPLE OF PLATE





MEALHACKS

- Frozen veggies/fruits
- Frozen grains
- Marinating
- Pre cut fruit/veggies
- Homemade sauces/dressings
- Pre cooked/instant grains/starches







KITCHEN TOOLS

- Baking sheets
- Blender/food processor
- Pots, saute pans, chefs knife, spatula, etc.
- Storage containers (Refrigerator, Freezer and Microwave safe)
- Cutting boards (Separate cutting boards for meats and produce)







FOOD SAFETY



REFERENCES

- https://www.eatright.org/food/planning/smart-shopping/3strategies-for-successful-meal-planning
- https://www.eatright.org/food/home-food-safety/safecooking-and-prep/cook-once-eat-safely-throughout-theweek
- https://health.clevelandclinic.org/a-beginners-guide-tohealthy-meal-prep
- https://kitchenfiftyseven.com/are-meal-preps-worth-it/







RESOURCES

- https://frommybowl.com/
- https://www.myplate.gov/
- https://stressbaking.com/
- https://allnutritious.com/
- https://www.bushbeans.com/en_US/beanrecipes?gclid=00f5d6b6777d1e559ffebe3d0ed11bfa&gclsrc=3p. ds&
- https://plantbasedrdblog.com/
- https://www.fda.gov/food/nutrition-facts-label/howunderstand-and-use-nutrition-facts-label
- https://www.delish.com/cooking/recipe-ideas/a28929331/chia-pudding-recipe/
- https://www.jewelosco.com/recipes







