**Practical Planning Sheet**

**Product:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Shopping and storage List**

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| **Fridge 0-5 ° C** | **Freezer -18° C** | **Ambient (room temperature)** |
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**Equipment and Serving Dishes Required**:

**Equipment**

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| **Equipment** | **Serving Dishes & garnish** |
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| **Time** | **Process** | **Quality Control** | **Safety Checks** | **Hygiene Checks** |
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| **Time** | **Process** | **Quality Control** | **Safety Checks** | **Hygiene Checks** |
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