

Community Kitchen Questions and Answers from Bryant Bonner (L-31):

Q: I want to use the kitchen but I can't find the guard/Scott.

A: Call HUPD and tell them you need them to contact the guard, or call the tutor on call.

Q: I want to return the binder, but the door to the guard office is locked.

A: You can leave the binder in the door box of the guard office.

Q: While I was finishing up in the kitchen, someone came by and wanted to use it after me. Can I just leave the binder with them?

A: If the person has already reserved their time on the calendar, it's fine to leave the binder with them. You should still drop off a checklist with me (L-31), and tell me on the checklist the name of the person you left the binder with. If the person has not reserved their time, please ask them to do so before you pass the binder over.

Follow-up Q: Why does it matter whether or not the person has signed up? I don't understand why I can't just give them the binder.

A: If the person hasn't signed up, we have no way of knowing that they were there. If they make a mess, we'll hold you accountable. As an example: Katie is signed up for the kitchen. When she is almost done Sam comes by and asks if he can use the kitchen next, even though he has not signed up. Katie gives him the binder. Sam makes a huge mess. When we find the mess, we will contact Katie. She is the person who signed out the key, and she is the one who is responsible for the mess. It will be up to Katie to contact Sam and have him clean up.

Q: I have leftover baking supplies. What should I do with them?

A: If they are non-perishable (ex. Vanilla extract, spices, etc.) find a spot for them on the shelf of dry goods. Please make a note of what you left behind on your checklist. Please note: butter, eggs, or anything else that needs a refrigerator should NOT be left in the kitchen.

Follow-up Q: But why can't I leave my butter in the fridge? Couldn't someone else use it?

A: It's a great idea to share supplies with others, but it makes more sense to give your supplies directly to someone. Maybe you could send an email out over the Kirkland list if you don't know anyone who might need it. Or you could keep the butter in your mini-fridge for the next time you bake. Leaving your butter behind does no one any good. It just gets mangled in the fridge and will end up being thrown away.

Q: Can we have more/better kitchen supplies?

A: Sure. That can happen as soon as people stop stealing the cheap supplies we currently have. We are going to have an incentive system. Every time we make it one month without anything being stolen or damaged, we will buy one more item for the kitchen. (Note: this will be in the range of better cutting boards or a new spatula, not an electric mixer. Sorry.)

Q: Why do I have to report missing items?

A: If you don't report it, you might end up being blamed for the item being missing. Example: Joe uses the kitchen and fills out the checklist saying that he has checked the inventory. However, he was in a rush and didn't notice that one of the baking sheets is missing. Edgar comes in the next day, notices the missing baking sheet, and reports it. Joe is now responsible for buying a new baking sheet. It doesn't matter that Joe didn't actually steal it.

Q: What if I damage something?

A: If you damage something, please let me know. You will not be penalized for accidents, normal wear and tear, or anything like that. We bought cheap things for the kitchen on purpose, knowing that they were likely to get beat up. You will only have to replace the item if you did something really egregious. (The person who tried to boil water in a plastic bowl, I'm looking at you.)

Q: How much time should I allocate to be in the kitchen?

A: You should allocate more time than you need. This isn't like cooking at home. If your recipe takes 20 minutes in the oven, you should give yourself an hour. This will give you enough time to get the binder, tidy up the kitchen if someone else left it messy, mix ingredients, put things in the oven, run through the checklist, check the inventory, clean dishes, clean counters, pack up your baked goods for transport, return the checklist, and return the binder. It's a lot of steps!

Q: The person who used the kitchen before me made a mess! What do I do?

A: 1.) Clean the mess. 2.) Report the mess in detail on your kitchen checklist. If the mess is so bad that you can't or don't want to clean it, send me an email ASAP. We will close the kitchen temporarily until we find out what happened.

Q: What are the rules around being fined or being banned from the kitchen?

A: The House reserves the right to fine you if you make a mess or violate the rules. We can also ban you from the kitchen for any length of time we find appropriate.