

# CHECK LIST: PLANNING YOUR FERMENTATION SESSION

Use this check list in preparation for your fermenting session. It's basically a shopping or gathering list for you to check off as you collect the items needed. Use this form in combination with the recipe.

Date: .....

Product being made: .....

Style: .....

Quantity being made: .....

(Based on recipe information) .....

Duration-Start to Finish to make this: .....

Backing out this timeline, the time for me to begin is .....

Looking ahead, I should be finished with this phase by .....

Next phase(s) will begin , , .....

## Checklist: .....

Kitchen is safe and sanitary; ready for use. ....

Got Recipe .....

Got Form .....

Got produce or ingredients. How much is needed? .....

Got Equipment .....

Got Supplies Toolbox .....

Equipment and Supplies sterilized .....

Got Cultures. Which ones? .....

Got Brine (if needed) .....

Got Added ingredients or flavorings. ....

Other: .....

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