

Make-Ahead Decision Worksheet

Sort each dish into finish-ahead, assemble-ahead, reheat, or cook-last so the final hour stays realistic.

SERVE TIME	GUEST COUNT	FINAL-HOUR COOKING LIMIT	ONE OVEN?
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DISH STATUS

☐ Finish fully ahead

☐ Prep components ahead

☐ Reheat only

☐ Cook / finish last

QUALITY CHECK

☐ Texture holds?

☐ Can it chill safely?

☐ Can it reheat by recipe?

☐ Needs last-minute garnish?

CAPACITY CHECK

☐ Refrigerator landing space

☐ Oven / burner overlap

☐ Serving vessel ready

☐ Refill container ready

HOST NOTE / CHANGE I WANT TO REMEMBER

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Give each dish a production status and a real final-hour cost before the menu is locked.

SERVE TIME

OVEN SLOTS

FRIDGE SPACE

FINAL-HOUR LIMIT

DISH	FINISH AHEAD	ASSEMBLE AHEAD	REHEAT	COOK LAST	FINAL-HOUR MIN / BOTTLENECK

If the final-hour column is crowded, remove or move work earlier instead of assuming several dishes can occupy the same oven, burner, counter, or pair of hands.