

One-Oven Schedule Worksheet

Page 1: copy recipe facts exactly before scheduling. Do not change temperature, cook time, or rest time to make dishes fit.

SERVE TIME

USABLE RACK SLOTS

PREHEAT TIME

TEMP-CHANGE BUFFER

DISH	TEMP F	OVEN MIN	REST MIN	CAN FINISH EARLY?	FLEX ONLY IF RECIPE SAYS

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Page 2: turn the copied facts into oven blocks. Group dishes only when their real instructions are compatible.

SERVE TIME

MAIN ROAST OUT

MAIN REST ENDS

FINAL SIDE OUT

START	END	SETTING F	RACK / SLOT	DISH(ES)	HANDOFF / REST

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Page 3: pressure-test the schedule before accepting it, then record the handoff plan for dishes that finish early.

CONFLICT CHECK

- ☐ Two dishes need the same rack at the same time
- ☐ An exact-temperature dish was moved to a different setting
- ☐ A dish finishes earlier than its instructions / quality allow
- ☐ Preheat or temperature-change time is missing
- ☐ Main-roast rest window is too short for the side handoff

FINISH / HOLD HANDOFF

- ☐ Dish can rest safely as written
- ☐ Serving vessel and landing spot are ready
- ☐ Covering / crisping plan follows recipe guidance
- ☐ Owner knows when the dish leaves the oven
- ☐ No dish is held hot or cold by an invented rule

IF THE SCHEDULE DOES NOT FIT

- ☐ Move prep earlier
- ☐ Choose a stovetop / no-oven side
- ☐ Reduce one oven-dependent dish
- ☐ Use a second approved appliance if available
- ☐ Change the menu - not the recipe instructions