

HSA Strudel Bake - October 21, 2017

Job Descriptions and Estimated Work Required for a successful Strudel Bake

	Shift Info			
	hours	#	workers	Man-Hours
Making of Baggies [Barbara Grahmann]				
The Sunday before the Strudel Bake, to make the strudel assembly more efficient, pecans, cocunut, and raisins are pre-measured and assembled in baggies. 2200 baggies are made and if we have at least 30 people helping then we can finish in less than 2 hours.	2	1	30	60
Set-Up [Angela Harper]				
The Thursday before the Strudel Bake, tables and equipment are setup along with the mixing of the cinnamon & sugar, and graham & cracker crumbs. We need approximately 20 people to help so we can finish in less than 3 hours.	3	1	20	60
Apple startup crew [Robert Grahmann]				
We need at least 6 people from the 7-10am Apple processing shift to arrive at 6am for startup.	1	1	6	6
Apple Quartering [Tommy Harper]				
The first step in processing the apples is to quarter the apples using a lever driven chopping tool, this requires a little height and a strong arm. This should be operated by an adult.	3	3	2	18
Apple Coring [Tommy Harper]				
After apples have been quartered, the cores (seeds) need to be removed. This job is ideal for those uncomfortable with a rolling pin and because it involves a knife it should be done by someone high school age or older.	3	3	12	108
Mixing Ingredients [Barbara Grahmann]				
Apples, cinnamon/sugar, and cracker crumbs are measured and mixed in individual bowls for each strudel. Again another opportunity that doesn't require a baker's skill.	3	3	4	36
Buckets [Barbara Grahmann]				
After buckets of the apple mixture are used, it is helpful to have someone pick up the buckets and bring them back to the ingredient-mixing table for re-use. This is an ideal job for some of the younger kids.	3	3	4	36
Rolling and Assembling Strudels [Bobi Shimek]				
Though the making of strudels is not for everyone, it is not as hard as you might think. It is important that younger students making strudels work with an adult so that proper guidance can be given. We need at least 44 people and can handle up to 66 per shift.	3	3	44	396
Kitchen [Phillip Hadash]				
The kitchen crew is responsible for making the dough which is one of the most critical parts of the process, and requires consistency from year to year. If you have an interest in making dough please contact Phillip.	8	1	7	56
Baking [Robert Grahmann]				
On the day of the strudel bake several hundred strudels are baked in the cafeteria.	3	2	2	12
Transport [Robert Grahmann]				
In the afternoon, unsold strudels and those that are for Sunday delivery to Schulenburg and Victoria are transported to be frozen.	3	1	4	12
Clean Up [Bobby Machicek]				
After a long day of strudel making it is helpful to have a fresh crew of men and students to come in and clean up.	3	1	12	36
Sales and Pick-up [Charlene Bradbury]				
Prepares strudels for delivery, completes orders, and collects money.	3	4	4	48

Total Man-Hours Needed 884

Contact Angela or Tommy Harper (798-3323) with questions