2485 The Kitchen That Holds Itself

Product Book · https://kb.jeffreysummers.com/docs/2485-the-kitchen-that-holds-itself/

The product standard that holds when the kitchen manager is off-property. The plate spec that gets enforced by the line cook who trained the new cook — not because a manager is watching but because the standard is understood as belonging to everyone who works the line. The prep discipline that the senior cook protects because they understand that the junior cook's mis-en-place failure will affect their service, and they correct it before it does.

[Peer Accountability] in the Product fundamental is what separates a kitchen that runs on supervision from a kitchen that runs on ownership. The supervised kitchen degrades the moment supervision is reduced. The owned kitchen holds — because the standard lives in the people who produce the product, not in the person who watches them produce it.

The 200% Rule in the kitchen: every cook is responsible for their own prep and responsible for the prep of the person working beside them. Not to police. To protect. The senior cook who watches a junior cook's station drift from spec and says nothing has failed the standard twice — once by not correcting and once by not caring enough to correct.

The product discipline that produces this: make the standard observable and make the permission explicit. The spec that is documented and trained. The walk-through that demonstrates what correct looks like. The culture in which a line cook who catches a problem and flags it before it hits the pass is recognized — not as a tattler but as someone who protected the team.