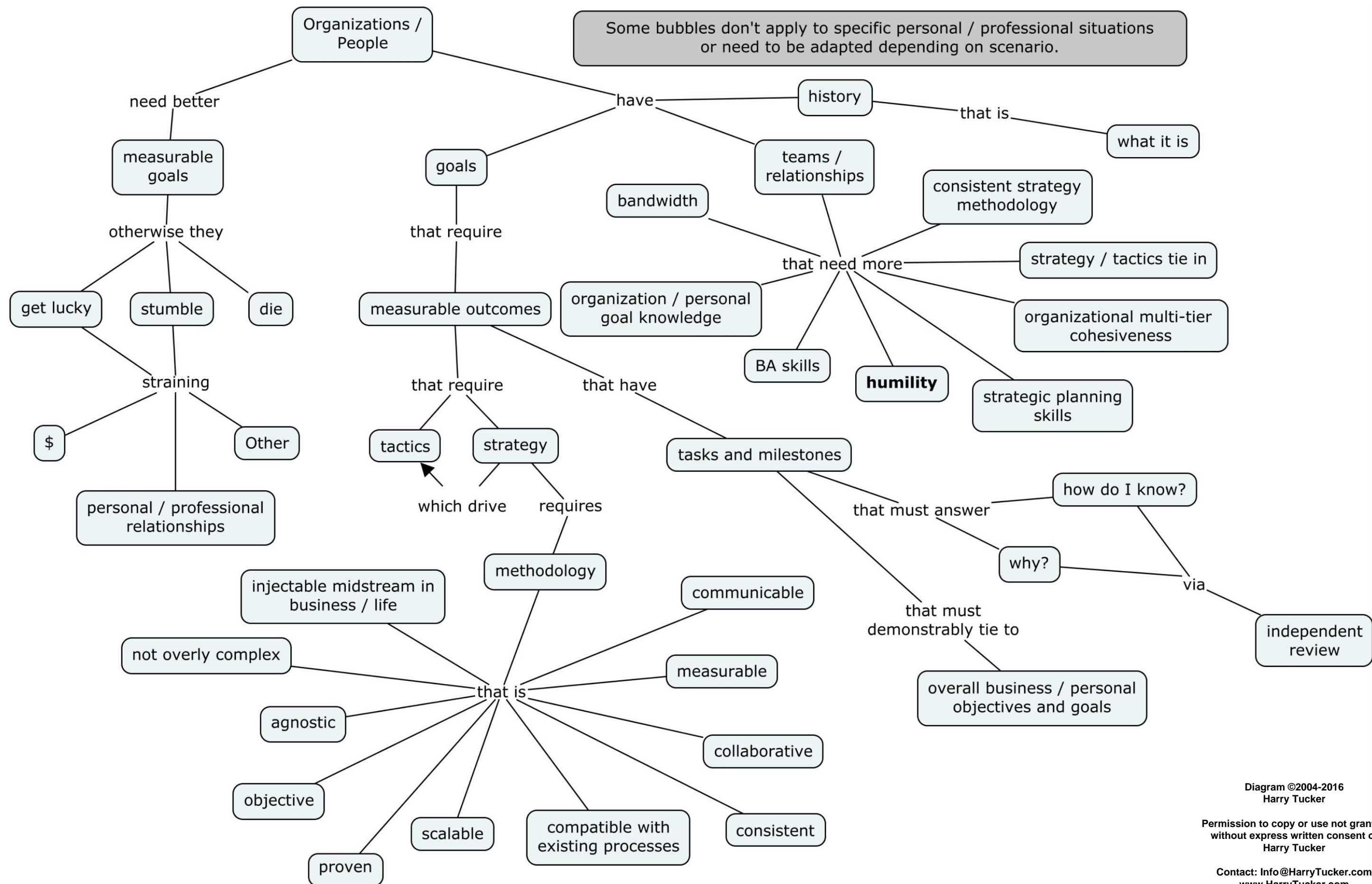
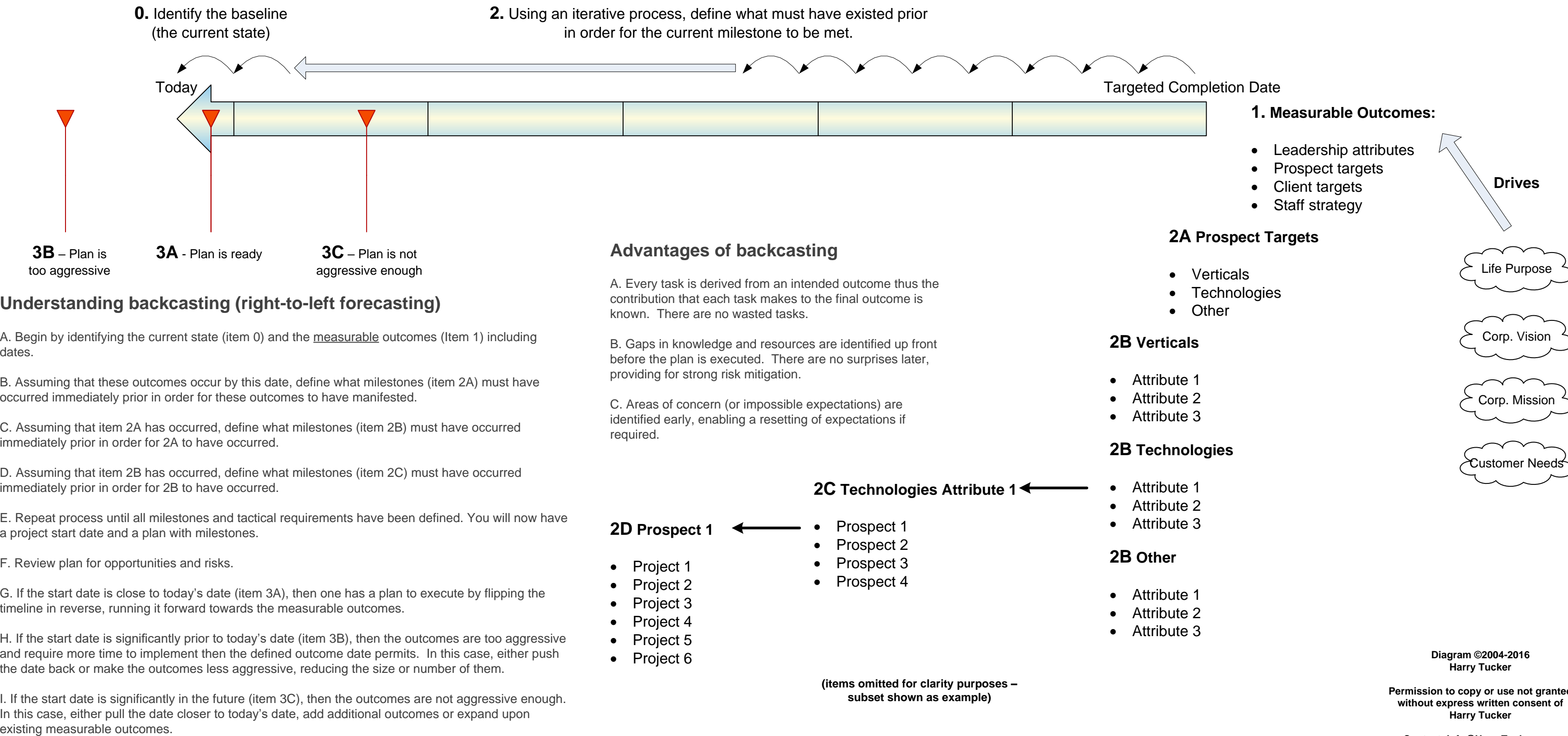


Backcasting (Right-to-Left Forecasting)

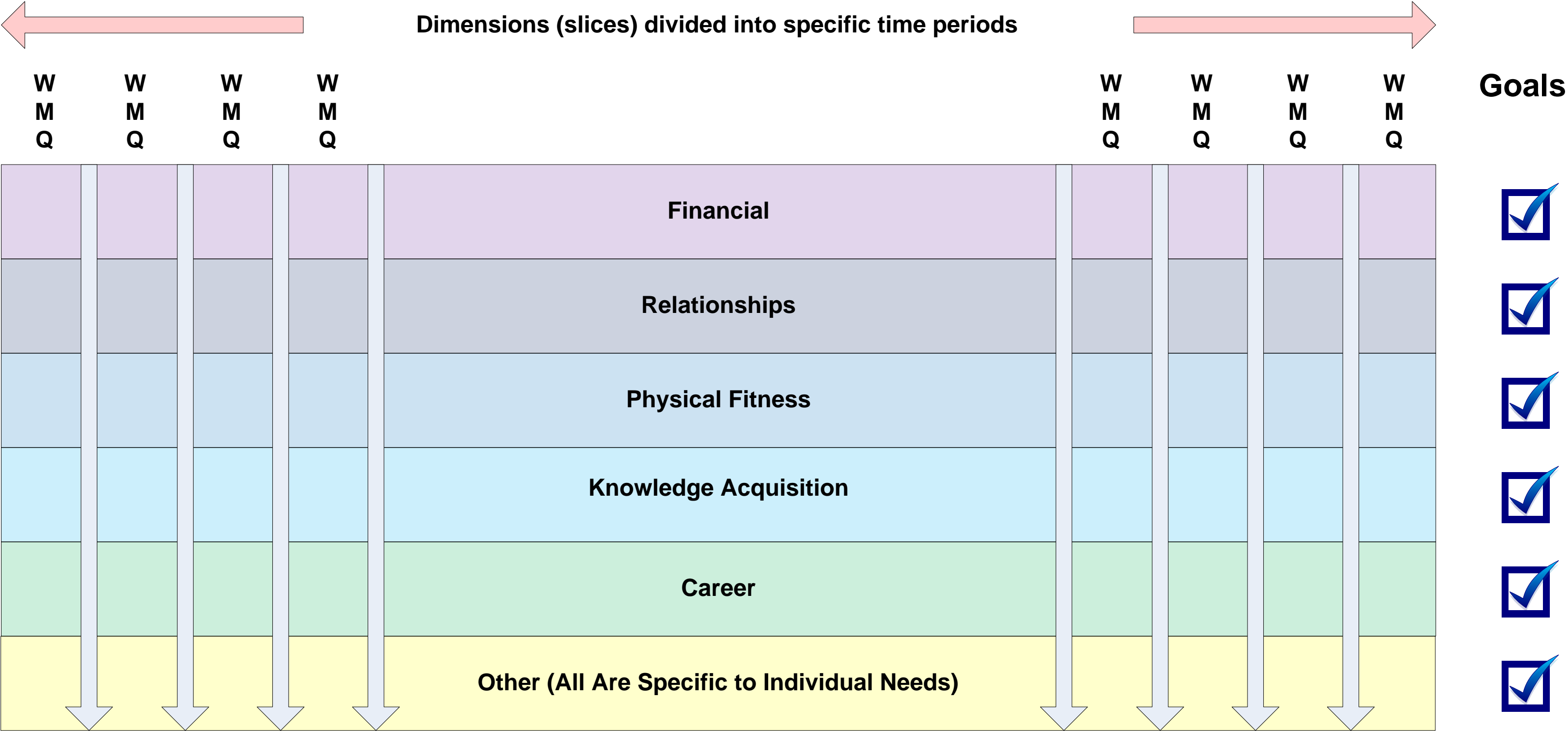
Why Use It – A Musing (draft)



Backcasting (Right-to-Left Forecasting)



Life Has Many Dimensions That Must be Factored In

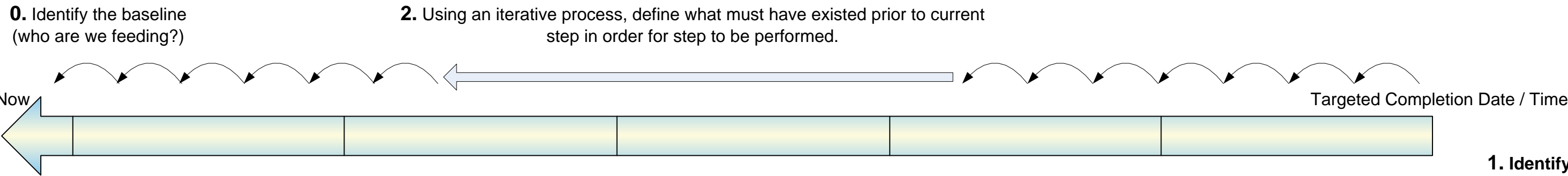


Each dimension / slice is backcast separately but with awareness of other dimensions / slices including resource needs, complementary or detracting opportunities, etc. For example, acquiring knowledge may require expending finances, spending time away from relationships, etc.

For every week / month / quarter (or other level of granularity), make sure that the sum of the effort across all dimensions for that time period can be accomplished within the timeframe, otherwise the goals for some slices will need to be adjusted. It is not enough to defer effort within a dimension / slice to another time period because it means that that time period will likely be overloaded in regards to effort.

Ignoring or not defining a dimension will ultimately cause defined dimensions to fail, since the undefined or ignored dimensions will still require attention and effort, detracting from the effort noted for defined dimensions. Reality doesn't care what you hope or think or what you choose to ignore.

Chili Backcasting (Right-to-Left Forecasting)



2e. Prepare Meat

- 2 lbs ground beef
- 1.5 teaspoons Accent seasoning (optional)



Cook

- Brown in pan
- 5 minutes

Resource Need

- Frying pan

2d. Add Dry Ingredients

- 1 cup sweet onion - chopped
- 1 garlic clove - chopped
- 0.5 cups green pepper - chopped



Cook

- Until onions translucent
- 2 minutes

2c. Move to Slow Cooker

- Drain meat mixture



Pour

- Pour into slow cooker
- 1 minute

Resource Need

- Slow cooker

2b. Add Wet Ingredients

- 1.5 jalapeno peppers - diced
- 2 15 oz cans pinto beans
- 1 15 oz can petite diced tomatoes
- 1 Knorr Homestyle Beef Bouillon pod dissolved in 1 cup of water



Stir

- 1 minute

2a. Mix in Seasoning

- 1.5 teaspoons chili powder
- 1 teaspoon cumin
- 1 teaspoon thyme
- 0.5 teaspoons salt
- 0.5 teaspoons cinnamon
- 0.5 cups honey



Simmer

- High setting
- 4-6 hours

Resource Need

- Serving plates et al

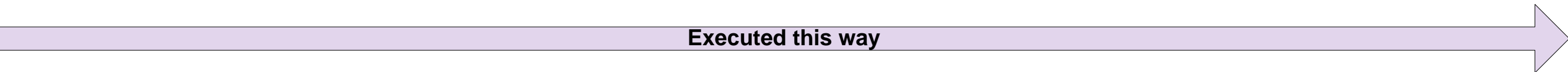
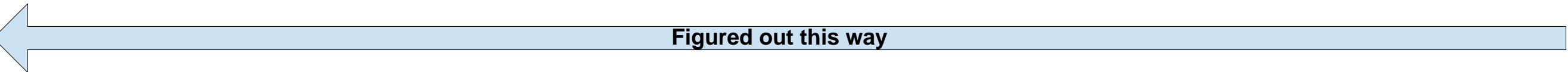
1. Identify Measurable Outcome:

- Slow cooker with sweet and spicy chili by 6pm
- Feeds 4-8 people

Advantages of chili backcasting

- Measurable outcome (chili and number of people served) is known before project is started so we know if project is adequate for needs
- Time required to accomplish each step and overall project is identified
- Task sequence is identified
- Task resource requirements (in this case, ingredients, cooking techniques, equipment and possibly “chef”) have been identified
- Missing resources can be resolved before the step / project is actually started.

We actually backcast in our minds naturally. It looks unnatural when how our brain works is visually described.



Chili Recipe (in plain English)

Ingredients

- 2 lbs ground beef
- 1 cup chopped sweet onion (Vidalia)
- 1 chopped garlic clove
- 1/2 cup chopped green bell pepper
- 1 1/2 diced jalapeno peppers
- 2 (15 ounce) cans pinto beans
- 1 (14 1/2 ounce) can of petite diced tomatoes
- 1 1/2 teaspoons chili powder
- 1 teaspoon cumin
- 1 teaspoon thyme
- 1/2 teaspoon salt
- 1 1/2 teaspoons Accent seasoning, flavor enhancer
- 1/2 teaspoon cinnamon
- 1/3-1/2 cup honey
- 1 Knorr Homestyle Beef Bouillon pod (dissolved in 1 cup of water)

Directions

- Crumble ground beef in large pan; add accent flavor enhancer (optional).
- Brown ground beef.
- Add onion, green pepper, and garlic.
- Cook until onion is translucent/brown; drain oil.
- Pour contents into slow cooker
- Add tomatoes, jalapeño peppers, pinto beans and Knorr beef pod – stir
- Add chili powder, cumin, thyme, salt, cinnamon, honey - stir again.
- Let cook 4-6 hours on high