For the Cook (see over for hygiene information)

- When you arrive…
  - Switch on warming cupboard, oven (180°C) and fryer (175°C)
  - Switch extractor fan on
  - Do opening checks (see file)
- Sausages
  - Check fridge for defrosted sausages, use these first.
  - Defrost frozen sausages in the microwave.
  - Preheat the oven to 180°C – 200°C and then fill an oven tray with approx. 12-18.
  - Cook for 30 minutes turning once. As sausages are ordered additional ones can be cooked using the grill or frying pan.
  - Check temperature is ≥ 70°C (160°F) before serving (probes and wipes on shelf)

  Cook's Tip:

  To keep sausages warm, use one of the slow cookers. They are located under the counter of the serving area.
- Beans
  - In cupboard in serving area – heat as required.
- Chips
  - Cook quickly (3-4 mins), cook till light brown then transfer to oven to keep hot.
- Eggs
  - Fry (small bottle of oil under fryers).

  Cook's tip:

  Using a small frying pan and putting a lid on to set the yoke works well. Try not to burn the egg white (common complaint from customers).

- Jacket Potatoes
  - In freezer and cook from frozen, follow instructions on packet.
- Toast
  - Bread in freezer, toaster in serving area. Do not allow whole loaf to defrost.
- Portion Sizes
  - Beans: 1 full serving spoon (aim for 3 servings from a tin)
  - Butter: 1 pat (individual portions in fridge)
  - Chips: 1 portion is two handfuls (approx. 150 – 200 grams)
  - Grated Cheese: 1 portion (approx. 50 grams / 3 desert spoons), take from large bag in freezer

If you run out of any food items, back-up supplies are in the freezer in the Signals Room downstairs (key on key ring in kitchen drawer).

Don't forget there are additional pans and frying pans in the pull-out drawer below the cooker.

Before you go, please fill in the diary sheet (located the folder on the counter). If you have time to skim the oil from the fryers, much appreciated.

Thank you for your work today, the Club and Members are extremely grateful.

02 November 2026

Hygiene Standards

Protocols to be used to ensure we adhere to hygiene standards. This is all common sense but as part of our training programme we need to reinforce it:

- It is the Assistant that members may ask about allergen information however you should also be familiar. If asked where possible show members the packaging (beans etc). Sausages and chips are in the file (near beans)
- It is good practice not to wear jewellery whilst cooking
- Wash hands after touching raw food, use blue paper to dry
- Look through the information file (near beans) and ensure you are happy with ideas there
- Keep any raw food in the bottom of fridge
- Please let us know ASAP if fridge or freezer temps are not correct
- Cleaning:
    - We need to ensure that we use 2 step cleaning i.e. first rough-clean and then again with sanitiser
    - Either use clean clothes or blue paper
    - Cleaning materials under sink

Anything that goes wrong or you think we need to look at note in diary please.

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