Team Leader Catering

Thank you very much for agreeing to do this role

If you have any ideas which could cut down the time needed and make things easier, I would be grateful to hear them.

During your shift, at sometime in the week please:

- Call in the club check the logbook, which should be near the beans, and either sort out or let me know any issues.
- Check fridge and upstairs freezer is OK, clean if necessary. Either wash any tea towels/dishcloths that need it or put them in a plastic bag with my name on it.
- Give the kitchen work surfaces a clean and put some bleach down the sink.
- On your first week check probes are working, (+/- 1°C at 0°C and 100°C), using boiling water and then an ice cube. Check dishwasher jets and filter are clear and wipe seals.
- Check blue roll supply in kitchen

Changing the Fryer Oil:

Simon Bradbury has agreed to do this for us again.