

Volunteer Instructions: Food Preparation Shift #1

- **1)** Please sign the Volunteer Sign-In Sheet. All personal items can be left in the office.
- 2) Grab a Hair Net and Wash Hands at hand sink
- 3) Bring in Coolers and Hot Bags from Shed and line up in hallway
- 5) Bring All hot bags inside kitchen and take out any hot plates
- 6) Wash hands again at hand sink
- 7) Stack trays by alternating them (22 stacks, 12 trays each)
- 8) Check in with gourmet dining staff member for assignment





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- 3.) Wash hands at hand sink
- 4.) Check in with gourmet dining employee for assignment



- **1.)** Please sign the Volunteer Sign-In Sheet. All personal items can be left in the office.
- 2.) Grab a hair net
- 3.) please wash hands at hand sink
- 4.) check in with chef bo for assignment
- 5.) Assignments may include organizing shed, returning hot plates
- and ice packs, cleaning coolers and hot bags