

KITCHEN RESPONSIBILITIES

- Approximate hours from 9:30 to 12:30.
- Prepare the dining room. Put out napkins, sporks, straws, and cups.
- Prepare serving of side dishes, fruits etc.
- Put hot food in the warmer, and cold in the refrigerator when it comes.
- Check the temperature of food 3 times.
- Check the temperature of the refrigerator, freezer, milk cooler, ice cream cooler, and dishwasher.
- There will be volunteers to help with serving and washing the tables. If there is only one volunteer you will help serve.
- Prepare sinks with hot dishwater, rinse water, and bleach water for washing pans and utensils.
- Bring food to the serving window for serving.
- Collect and rinse dirty trays and put them in the dishwasher. Remove from the dishwasher and put the rack of trays on the counter.
- Put washed pans on top of the clean racks of trays to return to the high school the next day.
- Drain and rinse sinks.
- Wash down counters.
- Take towels home weekly to clean.
- Let the Federal Lunch person know if supplies are needed.

There will be an easy to read outline to follow to help you through your day.